NOBLE
KENDALLVILLE
COOKBOOK
CHURCH
1974
B12

12/2007

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FAVORITE RECIPES

OF

UNITED PRESBYTERIAN WOMEN

KENDALLVILLE, INDIANA

1974

PRESERVING CHILDREN

1 large grassy field
6 children
3 small dogs
Narrow strip of brook with pebbles
Hot sun
Deep blue sky
Some flowers

Mix children with the dogs and empty into field, stirring continuously. Sprinkle the field with flowers, pour the brook gently over pebbles. Cover all with a deep blue sky and bake in the hot sun. When children are well browned, they may be removed. Will be found right for setting away to cool in the bathtub.

GGrace Van Wert

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MAIN COURSES (White section): Meat, Poultry, Fish, Egg, Cheese, Vegetable Casseroles, Hot Salads, Hot Sandwiches, Soup, Potato Pancakes

VEGETABLES (Blue section)

SALADS (Light Yellow) Baked Pineapple, Hot Curried Fruit, Dressings

DESSERTS (Pink section): General Desserts, Cakes, Pies, Pie Crust, Toppings, Cookies & Bars

BREAD (Green section) Nut Breads, Coffee Cakes, Rolls, Biscuits, Spoon Bread, Noodles, French Toast

ETCETTERAS (Gold section): Candy, Dips, Cheese-Meat Balls, Candy Corn, Granola, Jams & Preserves, Swedish Nuts, Pickles & Relishes, Punch & beverages

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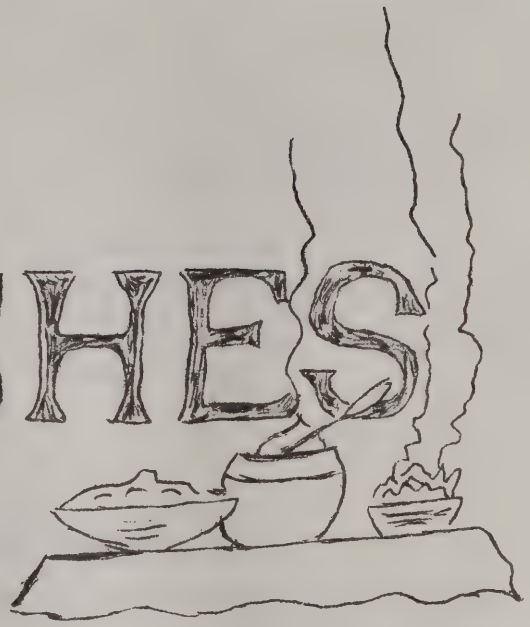
MAIN DISHES



ALL AMERICAN HAMBURGERS

1 lb. ground beef
1 medium onion, minced
1 egg
¼ c. bread crumbs
1 t. salt
¼ t. pepper
2 T. catsup
1 t. Worcestershire sauce
2 T. oleo

Shape into patties & cook.

Betty Newkirk

BAKED HAM SLICE

One 1½-2 inch thick ham slice
¼ c. brown sugar
1 t. prepared mustard

Spread sugar & mustard mix over ham slice. Almost cover with milk & bake 1½ hrs. in moderate oven. Oval casserole works fine.

Edna Miller

BAKED TURKEY

1½ lbs. broccoli, freshly cooked, or 2 boxes frozen (string beans may be used)
1 T. melted butter
½ c. Sherry (optional)
4 T. grated American cheese
4 large slices white meat of turkey
1 c. medium white sauce
2 egg yolks, beaten

(continued)

BAKED TURKEY (continued)

Place well-seasoned cooked broccoli in buttered shallow baking dish; sprinkle with melted butter, 3 T. Sherry & 2 T. grated cheese. Arrange turkey over broccoli, sprinkle with 3 T. Sherry & 1 T. cheese. Blend well-seasoned cream sauce with egg yolks & remaining cheese. Bake at 325 about 20 min. until thoroughly hot and lightly browned.

Louise Button

BAR-B-QUE SAUCE

$\frac{1}{4}$ lb. butter
1/3 c. vinegar
1 T. Worcestershire sauce
1 T. salt
$\frac{1}{2}$ T. pepper

Heat until butter is melted. Dip chicken in; then place on grill. Brush more on as chicken cooks. (This is enough for two chickens).

Bonnie DeCamp

BARBECUED RIBS

10 lbs. pork ribs (cut 3 to a piece)
1 large onion, diced
1 box pickling spice
1 c. vinegar
1 T. salt

Fill large kettle 3/4 full of water & bring to a boil. Toss in above ingredients, except ribs. Bring to boil again. Drop in ribs, bring to boil, then simmer for one hour. Then take ribs from water, place on cookie sheet & let cool. (May be kept in refrigerator or freezer.) Barbecue on grill or in oven, brushing often with your favorite sauce, turning often as they brown. Ribs will be delicious and meat will be soft and tender. Barbecuing will take about five minutes on each side. Serves six.

Ellen Cooper

BEEF STEW

3 lb. stewing beef, or
1 lb. each of cubed beef, pork & veal
1 lb. chunked carrots
1 lb. potatoes
1 lb. frozen peas

Cook meat with plenty of broth. Cook vegetables separately until tender, add to meat & thicken broth. Mix your favorite biscuits & put 12 individual biscuits on top of stew. Bake 20 minutes at 350.

LeAnnah Pratt

BRAISED FLANK STEAK

Make shallow cuts crosswise of the grain and pound well-seasoned flour into steak. Cut in serving size squares and brown in shortening. When it is brown, cover it with layers of thinly-sliced raw potatoes, sliced onions, sliced green pepper, and add a cup of canned tomatoes. Simmer until tender, adding more tomato if needed.

Mary Ihrie

BROCCOLI BAKE

2 pkgs. frozen broccoli, cooked & drained
6 hard-cooked eggs, sliced lengthwise
2 c. cheddar cheese soup
3/4 c. milk
$\frac{1}{4}$ c. melted butter
$\frac{1}{4}$ c. water
2 c. herb croutons

(continued next page)

BROCCOLI BAKE (continued)

Place broccoli in long, shallow baking dish. Stir soup until smooth, add milk. Pour melted butter & water over croutons and spoon over top. Eggs can be mixed with soup or added on top. Bake at 400 degrees for 30 minutes. Serves 6 to 8 persons. Substitutions: asparagus can be used instead of broccoli. A cheese sauce using Velvetta Cheese in place of cheese soup. Herb stuffing instead of croutons.

Maryjane Jollief

CARROT DELIGHT
(A casserole dish)

12 carrots, sliced
1 lb. ground beef
3 large onions, sliced

Cook carrots in small amount of water. Brown ground beef and onions; salt and pepper to taste. Put layers of carrots and beef in casserole dish. Use one can of cheddar cheese soup diluted with liquid from carrots. Pour over all and bake one hour at 350 degrees. You may substitute mushroom or celery soup if desired.

Marie Frye

CHICKEN BAR-B-Q SAUCE

1 qt. water
1 pt. vinegar
½ oz. W orcestershire sauce
½ c. salt
1/8 c. sugar
1 t. black pepper
1 lb. butter
2 T. garlic salt

This makes sauce for 10 chickens, which should be basted all the time they are cooking.

Esther Hosler

CHICKEN CURRY

Step 1. Fry 3 sliced onions in ¼ lb. butter until limp & golden.
Step 2. Put onions aside and brown in fat:
½ t. ground saffron
½ t. ground ginger
2 t. ground coriander seed
½ t. ground black pepper
½ t. ground cayenne pepper
Step 3. Put onions back with spices and add one 3 lb. cut-up fryer, 1 c. yogurt, 3 cloves sliced garlic, salt to taste. Cover and simmer until tender. Before serving, add ½ c. sliced blanched almonds, browned in butter.

Barbara Haines

CHEESE PUFF

5 slices white bread, buttered & diced into ½ inch cubes
3/4 lb. strong cheese, grated
4 eggs, beaten
2 cups milk
1 t. Worcestershire sauce
2 t. salt
2 t. dry mustard

Mix cheese & bread cubes. Mix milk, eggs, & spices. Combine two mixtures. Pour into good sized greased casserole. Bake until puffy & golden brown, about 50 to 60 minutes at 350 degrees. May be mixed three to four hours before baking.

Louise Button

CHICKEN OR TURKEY CASSEROLE

1 pkg. spaghetti
3 c. cut-up cooked fowl
½ c. pimento
½ c, green pepper
2 cans undiluted mushroom soup
1 diced onion
1 c. chicken broth
½ c. water chestnuts, diced
1 pkg. grated, sharp Cracker Barrel cheese

Cook & drain spaghetti, add rest of ingredients & put in casserole. Bake 30-45 min. in 350 oven. May be frozen. Serves 10-12.

Carol Mehaffey

CHICKEN CASSEROLE

2 cans chicken-rice soup
2 cans cream mushroom or chicken soup
2 cans chow mein noodles
2 small cans mushrooms
2 c. diced chicken
¼ c. slivered almonds
1 c. diced celery
1 small jar pimento

Mix & let stand 30 min.
Bake at 350 for 1 hour.
Serves 8.

Peg Slough

CHICKEN AND NOODLE CASSEROLE

10 oz. bag noodles
¼ lb. Velveeta cheese
¼ lb. butter
½ pint cream
1 whole chicken

Boil chicken. Cook noodles in broth from chicken. Cut meat in small pieces & add other ingredients. Bake ½ hour in moderate oven.

Muriel Crowell

CHICKEN AND NOODLE CASSEROLE

4 c. diced cooked chicken
1 can (4-6 oz.) sliced mushrooms
chicken broth
¼ c. butter or margarine
¼ c. grated Parmeasan cheese
¼ c. flour
1 c. light cream
½ t. salt
½ c. bread crumbs
1 8 oz. pkg. cooked onions

(continued)

CHICKEN AND NOODLE CASSEROLE (continued)
Add enough chicken broth to mushroom liquid to make 2 cups. Melt butter in pan; blend in flour; stir in reserved liquid, cream and salt. Cook, stirring until thickened. Combine chicken & noodles in a shallow 2½ qt. dish. Pour sauce over mixture. Refrigerate until 45 min. before serving time. Sprinkle buttered bread cubes & cheese over top. Bake at 350 for 45 min. or until bubbly and lightly browned. Two 2½ fryers yield about 4 c. cooked chicken.

Mildred Schneider

CHICKEN AND RICE

1 cut up chicken
1 cup regular or instant rice
2 soup cans milk or water
1 can mushroom soup
1 can celery soup
¼ pkg. onion soup

Put rice, mixed with soups & liquids, in casserole; lay meat on top. Bake at 350 for 1½ hr. Cover the first hr. of cooking.

Vesta Henry

CHILI-FRANK SANDWICH

Brown 6 sliced frankfurters & ¼ c. onion in 2 T butter or oleo until tender. Add 1 can Campbell's Chili Beef soup; ¼ c. water, 2 T. sweet picklerelish. Heat, stirring now & then. Serve on 6 split, toasted hamburger buns. Top with shredded cheese.

Ruth Rasp

CHINESE CASSEROLE

¼ c. chopped onion (fine)
1 c. chopped celery
1 can tuna or 1 c. chicken
1 can mushroom soup, undiluted
1 can Chow Mein noodles
1 can mushrooms (pieces & stems)
½ lb. cashew nuts (split pieces)
1 can water chestnuts (sliced)

Combine all ingredients. Use water from mushrooms & chestnuts. Do not cook vegetables. Mix ingredients & bake in a 2 qt. casserole. Cover with crushed potato chips. Bake at 325 for 40 min. Serves 8.

Ruth Rasp

CHINESE PHEASANT

(Equally good for other game poultry)

2 pheasants - 10 pieces
¼ lb. finely chopped fresh salt pork or bacon
1 small clove garlic
1 med. onion, chopped
¼ oz. can drained mushrooms
6 pieces Rosemary
¼ t. parsley, chopped
1 pinch white pepper
1 t. salt
1½ c. water
2 oz. dry white wine

Flour & brown meat in salt pork. Combine & cook for 5 min. all but last 2 ingredients. Add wine & water & cook 2 minutes. Put all in roasting pan. Cook 2½ hrs. at 300. You may add 1 c. sweet cream one-half hour before serving.

Mary Kay Henning

CORNED BEEF CASSEROLE

1 can corned beef
1 lb. package noodles
1 can mushroom soup
1 can cream of chicken soup
2 cans milk (soup cans)
onion as desired
½ lb. cheese, any kind

Cook noodles. Put noodles, cheese & corned beef in dish in layers. Cover with soup mixed with milk. Top with toasted bread cubes, if desired. Bake at 350 degrees for 30-45 minutes.

Barbara Davis

EASY BEEF STEW

1½ to 2 lbs. stew meat
1 pkg. Lipton onion soup
4 or 5 potatoes
carrots
whole canned mushrooms
several small onions
1 can cream of celery soup

Mix stew meat in dry soup mix until well mixed. Put in a casserole & add vegetables. Season slightly. Pour celery soup over all. No water added. Cover and bake at 350 for about 2½-3 hours. Or bake at lower temp. for longer time.

Mrs. H. L. Hossinger

EASY STROGANOFF

2 lbs. beef (chuck or round)
1 c. chopped onion
½ c. tomato juice
1 pint beef stock or beef broth
½ pint sour cream
1 c. fresh mushrooms
½ c. sherry

Flour and brown meat. Add other ingredients. Bake about 3 hours at 350 degrees. Serve over rice or noodles.

Bunny Hosler

ENGLISH MUFFIN INDIVIDUAL PIZZA

Cut muffins in half; toast in broiler.
Place a slice of mozarella or Swiss cheese on top of muffin.
Add tomato sauce; 1 T. salad oil; garlic salt, oregano, grated parmesean cheese and mushrooms. Bake 450 degrees for 8-10 min.

Shirley Fraze

EXTRA FINE CHOP SUEY

1 lb. pork (cubed)
1½ lb. veal (cubed)
4 c. cut up celery
2 or 3 cut up onions
2 cans bean sprouts
1 can mushrooms
1 bottle soy sauce

(continued on next page)

EXTRA FINE CHOP SUEY (continued)

Fry meat in fat with 2-3 T. soy sauce until nearly done. Remove meat & keep warm. Fry celery & onions in butter, stirring until cooked through, then add to meat & simmer. Pour liquid from bean sprouts & mushrooms & stock from meat & thicken with corn starch for gravy, adding soy sauce to taste. Add bean sprouts & mushrooms to meat & vegetables. Cook until heated through. When done pour gravy over top.

Carole Kruger

GOULASH

2½ quarts dry macaroni
5 lb. hamburger
½ c. sugar
salt and pepper
Combine with 1 No. 10 can tomato puree

Charlotte Galloway

HACIENDA HAMBURGER

Quick dinner - ready in 30 minutes.

2 lbs. ground beef
2 T. oil
½ c. chopped onion
1 c. chopped celery
salt & pepper
1 can tomato paste
3 cans water
3 c. uncooked egg noodles
1 c. diced American cheese
1 c. sliced ripe olives (opt.)

(continued next page)

HACIENDA HAMBURGER (continued)

Brown meat in oil, add onion & celery; simmer 10 min. covered. Add tomato paste, water, noodles, & all other ingredients. Simmer until noodles are cooked, 20-30 minutes.

Bunny Hosler

HAM LOAF

2 lb. ground ham
2 lb. ground beef
1 lb. ground sausage
3 eggs
one onion
2 c. oatmeal
1 diced green pepper
2 c. milk

Combine all ingredients; form into two loaves & bake 45-50 minutes at 350 degrees.

LeAnnah Pratt

HAM LOAF

1 lb. cured ham
1 lb. fresh pork
½ lb. veal or beef
Stir in: 2 well beaten eggs
1 c. milk
Add: 1 c. bread crumbs
1 t. salt
1/8 t. pepper

Make into loaf. Bake at 350 degrees for about 2 hours, basting every 15 min. with this sauce: 1½ c. lightbrown sugar, 1 t. mustard, 1/3 c. vinegar, ½ c. water. Boil all together.

Catherine Platner

"MAC" HAUFF'S HAM LOAF (SERVED AT MANY A CHURCH SUPPER)

4 lb. ground ham
2 lb. ground beef
3 loaves of bread
8 eggs
8 heaping T. powdered milk (dry)
8 c. water
5½ t. salt

Mix the meats thoroughly, then the other ingredients, saving the bread to add last. Eggs are added whole. Trim crusts from bread. Shape into loaves and bake in moderate oven. Baking time varies with size of loaf. This recipe makes 50 generous servings.

HAMBURGERS ORIENTAL

$1\frac{1}{2}$ lb hamburger - cook until brown
1 can fancy Chinese vegetables
1 small can mushrooms
1 small onion, chopped
1 c. celery cut fine
4 oz. noodles, cooked & drained
1 can tomato soup

Mix all ingredients together. Spread cheese over top. Bake 40-45 min. at 350. One pkg. dry onion soup may be added (optional). Serves 8-10.

Dora Atz

HAM-SWISS CHEESE SANDWICHES

$\frac{1}{2}$ c. butter or oleo
$\frac{1}{4}$ c. prepared mustard
$\frac{1}{4}$ c. diced onion
1 T. poppy seed
slices of ham & Swiss cheese

Spread mixture of first 4 ingredients on halves and tops of hamburger buns; lay slice of ham & cheese in each bun. Put in covered roaster or wrap in foil & heat through in 350 oven. May be frozen

Irene Lewis

CALIFORNIA HOT CHICKEN SALAD

3 c. diced chicken
½ c. broth
2 c. celery
1 c. salted almonds
1 pimento
1 t. lemon juice
1 t. onion juice
1½ c. mayonnaise
1 t. salt
¼ t. pepper
1 c. crushed potato chips
½ c. grated mild cheese

Heat chicken & broth. Add celery, almonds, pimento & mayonnaise blended with lemon & onion juices. Toss; add seasoning & pour into buttered casserole. Mix cheese & chips & put on top. Bake in 450 degree oven for 15 minutes.

Dora Atz

HOT CHICKEN SALAD

2 c. cooked chicken (or tuna)
2 c. chopped celery
1½ c. slivered almonds
2 t. grated onion
½ c. grated cheese
½ t. prepared mustard
½ t. salt
2 T. lemon juice
1 c. mayonnaise
1 c. crushed potato chips

Mix celery, chicken, almonds, onion, mustard & salt in bowl. Add lemon juice to mayonnaise. Fold into chicken mixture. Turn into greased casserole & sprinkle with crushed potato chips. Bake at 350 degrees for 30 minutes.

Ruth Rasp

HOT CHICKEN SALAD

4 c. cooked, diced chicken
3 c. chopped celery
2 c. mayonnaise
2 slices finely cut-up cheese
small pkg. potato chips, (crushed)
1 pkg. slivered almonds

Mix first three ingredients & put into baking dish. Put other ingredients on top. Bake 15-20 min. at 350 degrees.

Mrs. Bill Leamon

HOT DOG SAUCE

Brown 1 onion with ½ lb. hamburger; add 1 no. 2 can tomatoes. Season with salt, pepper, chili powder & 2 T. sugar.

Charlotte Galloway

HOT SALAD

(baked chicken, shrimp, lobster or turkey)

3 c. meat
1 c. angle-cut celery
¼ t. pepper
1 c. Hellman's mayonnaise (with 2 T. lemon juice)
½ t. salt
2 t. finely minced onion
3 hard boiled eggs, sliced
½ c. ripe olives, sliced
½ c whole toasted almonds

(continued next page)

HOT SALAD (continued)

Mix and place in baking dish and top with one small bag crushed potato chips. Bake 25-30 minutes at 375 degrees.

Jo Kimmell

LUCY'S CASSEROLE

8 oz. noodles, cooked
2 c. cut-up chicken
2 c. mild, cut-up cheese
1½ c. celery, cut up
2 cans cream of chicken soup
1 can evaporated milk (soup can size)
1 can pimento (optional)

Mix together and top with buttered crumbs. Bake in a 350 oven for ½ hour.

Vesta Henry

LUCY'S GLOPE

1 lb. hamburger
1 onion chopped & browned with meat
1 c. macaroni, cooked
1 can vegetable soup
1 can tomato paste
1 can mushroom soup
1 t. sugar

Top ingredients with cheese & bake at 350 for 25 min.

Vesta Henry

MACARONI CASSEROLE

1 can mushroom soup
1 can milk (soup can)
1 cup macaroni, uncooked
1 cup cut-up cheese
1 pkg. dried beef, cut up
3 T. finely cut onions

Mix ingredients; let stand overnight or 4 hours. Bake one hour at 350.

Mae Stephens

MACARONI-TOMATO CASSEROLE

3 c. cooked macaroni
2 cans cheddar cheese soup
1½ cans milk
1 can tomatoes
raw chopped bacon

Combine ingredients and crumble potato chips on top. Bake 1½ hours in 350 oven.

Betty Newkirk

OPEN CHEESE AND BACON SANDWICHES

Beat: 2 eggs until light
Add and mix well:
2 c. grated cheese
1 t. Worcestershire sauce
½ t. salt
¼ t. paprika
few grains cayenne

Spread on 5 slices of bread. cover with cut slices of thin bacon & broil until the bacon is done & cheese is golden brown. About 8-10 min.

Ada Rockwell

ORIENTAL CHI CHOW

1 lb. sirloin steak
(3/4-1 in. thick, cut in strips)
1 med. onion, cut up
1 5 oz. can bamboo shoots, drained
1 5 oz. can water chestnuts, drained & sliced.
1 3 oz. can mushrooms
1 can beef broth
½ c. green onions, cut lengthwise
¼ c. soy sauce
1 can sliced peaches, drained
2 t. cornstarch
1 T. sugar

Brown meat well in hot fat. Add next 5 ingredients. Cover and simmer 20 min. Add onions, & cornstarch blended with 1 T. cold water & soy sauce. Cook & stir until thickened. Add peaches, cover & heat through. Serve over ginger rice: 2 c. hot rice & ½ t. ginger. Serves 4-5. This recipe served at Calvin Circle Christmas Party.

Peg Miller's recipe, submitted by Maryjane Jollief

ORIENTAL NOODLES

1½ lb. hamburger
1 small onion, browned with meat
1 can fancy Chinese vegetables
1 small can mushrooms
1 c. celery chopped fine
4 oz noodles, cooked & drained.
1 can tomato soup
grated cheese
1 can water chestnuts (opt.)
Continued next page

ORIENTAL NOODLES (continued)

Mix all ingredients & pour into baking dish. Top with grated cheese. Use juice from vegetables or casserole will be too dry. Bake 40-45 minutes in 375 oven.

Joan Iddings

OVEN STEW

1 to 2 lbs. stewing beef
2 chopped onions
6 carrots, chunked
2 ribs cut up celery
1 T. salt
3 T. tapioca
1 med. size can tomatoes
1 bay leaf
1/8 c. Burgundy wine
pepper
garlic salt
potatoes (optional)

Put ingredients in dutch oven, sprinkling tapioca over top. Cover & bake 4 hr. in 250 oven. Stir occasionally.

Mildred Herrick

PEANUT BUTTER SOUP

Saute ½ c. onions & 2 ribs chopped celery in 3 T butter or oleo; add 2 T. flour. Cook 1 min. Add 1 qt. chicken or beef broth, ½ t. salt & pinch celery seed. Bring to boil, then simmer 25 minutes. Add 1 c. smooth peanut butter by blending in soup. Add 1 t. lemon juice & 3/4 c. milk. Serve with sunflower seeds. Serves 6.

Cosette Irons

PIZZA BURGERS

1 lb. hamburger
1 can tomato soup
2 or more T. oregano (to taste)
onions (grated) optional

Brown hamburger & drain. Add soup & oregano. Spread on hamburger bun halves. Sprinkle with grated cheese (cheddar, American, mozzerella). Put in hot oven 'til cheese melts. 400 oven.

Colleen Moore

POLISH SAUER KRAUT AND POLISH SAUSAGE

Rinse 2 lbs. sauerkraut, add 2 c. meat stock & juice from one can tomatoes. Saute 1 chopped onion, 1 chopped apple, and rest of tomatoes. Add to the sauerkraut, meat stock and juice. Simmer 10 minutes. Add 1 lb. Polish sausage, cut into 1-inch pieces, and 2 c. diced leftover pork. Also add 1 T. sugar, 1 T. flour, 2 cups mushrooms, & salt & pepper. Cook 1½ to 2 hours, slowly. Cool overnight. Reheat when needed. Serves 10-12.

Cosette Irons

PORK CHOPS SUPREME

4 lean pork chops, 1 in. thick
4 thin onion slices
4 thin lemon slices
¼ c. brown sugar (packed)
¼ c. catsup

Heat oven to 350. Season meat well with salt. Place in 13x 9½x2" pan or large baking dish. Top each chop with an onion & lemon slice. Put one T. each of brown sugar and catsup on top. Cover & bake 1 hr. Uncover & bake 30 min. longer, basting occasionally. Four servings.

Mary Helen Roser

PORK-RICE CASSEROLE

Brown pork chops or pork steak; remove from skillet & saute a chopped onion. Add chopped green pepper; 1 to 2 c. raw rice; twice as much boiling water as rice; small can tomato sauce, 1/8 t. oregano, ¼ t. pepper, salt & garlic salt. Heat together and put in shallow, greased casserole. Place chops on top & bake, covered, in 350 oven for 45 min. Remove cover last 15 min. if chops need more browning. (Adjust amount of meat and rice according to number of servings.)

Phyllis Carter

POTATO PANCAKES

3 eggs
5 large grated potatoes, raw
3 T. milk
2 T. flour
½ t. salt

1. Beat eggs & mix into potatoes.
2. Sift flour & salt with potatoes; add milk.
3. Beat together
4. Fry in a skillet in bacon fat or butter. Spoon about 2 T. batter per pancake into hot grease. Cook 2 min., turn & cook other side 2 minutes.
5. Serve immediately with butter & if you like, a sprinkling of sugar.(Boone Tavern recipe)

Peg Slough

POTATO PANCAKES

4 c. grated potatoes
2 or 3 eggs, beaten
½ c. milk
1 t. baking powder
½ c. flour
salt

Bake in skillet. Brown well on both sides. Delicious topped with apple butter.

Barbara Davis

ROAST PORK WITH HERB GRAVY

$3\frac{1}{2}$ lb. pork loin
1 T. chopped onion
2 T. flour
1 t. salt
1/8 t. pepper
1 t. sage
$\frac{1}{4}$ t. thyme
$\frac{1}{4}$ t. oregano
$\frac{1}{4}$ t. liquid seasoning for gravy

Preheat oven to 325. Place pork, fat side up, in pan. Roast $2\frac{1}{2}$ - 3 hours or to 185 degrees on meat thermometer. Remove to heated platter. Keep warm. Pour off fat, leaving meat juices. Return 1 T. fat to pan. Add onions & saute. Remove from heat. Stir in flour to form smooth mixture, then stir in rest of ingredients. Gradually add $1\frac{1}{2}$ c. water; bring to boil, stirring until thickened and smooth. Simmer briefly. Serves 6-8.

Ginny Rhodes

SALMON LOAF

2 c. salmon
2 eggs, well beaten
2 T. melted butter
salt & pepper
$\frac{1}{2}$ c. corn meal
$\frac{1}{4}$ c. bread or cracker crumbs
1 c. buttermilk

Remove bones & flake salmon. Combine ingredients, except buttermilk, adding it last. Mix lightly with 2 forks. Pour in well greased baking dish. Form in loaf. Bake 20 min. at 425. Serve with tomato sauce or lemon.

Isabel Walter

SIX HOUR STEW

2 lbs. stewing beef
1 can undiluted onion soup
1 can undiluted mushroom soup
1 pkg. frozen stewing veg.
can of mushrooms (opt.)
½ c. cooking wine (opt.)

Toss first 3 ingredients in large pyrex casserole with cover - no other seasoning needed. Put in 275 oven. After 3 hours, add other ingredients. Ready to serve in 6 hours. Serves 4-6. Great for the working mother who goes home for lunch...do it then.

Ellen Cooper

SLOPPY JOE

Brown well 1 lb. ground beef. Place in baking dish. On top layer ½ c. chopped onion, ½ c. catsup, ½ c. chili sauce, in that order. Cover & bake at 250 degrees for 1 hour. Stir, cover & bake another hour. Good on buns, or over rice.

Louise Button

STAY IN BED STEW

2 lbs. cubed stewing beef
2 c. carrots, diced
1 can tomato soup
salt & pepper
2 c. diced potatoes
1 can peas, undrained
1 large onion, sliced
1 can water

continued next page

STAY IN BED STEW (continued)

Layer meat and vegetables in small roaster in order given, do not stir. Cook at 225 degrees for at least 5 hours, covered. Bay leaf, oregano, garlic or tomatoes may be added.

Marge Jacobs

SWEET AND SOUR PORK (prepare ahead for company)

2 lbs. spareribs or pork chops (6-8)
1 can pineapple cubes (with liquid)
½ c. brown sugar
1 green pepper, sliced thin
¼ c. vinegar
2 T. soy sauce
2 T. flour
2 T. water

Arrange meat in shallow baking pan. Add pineapple & pepper slices. Mix flour & brown sugar. Add remaining ingredients & bake covered at 350 about 2 hours. Uncover last half hour.

Bunny Hosler

TUNA AND GREEN BEAN CASSEROLE

1 can mushroom soup
1 can (15½ oz.) cut green beans
1 can (7 oz.) tuna
½ c. thin strips green pepper
1 T. butter or oleo
½ c. coarsely crushed cracker crumbs
paprika

(continued)

TUNA AND GREEN CASSEROLE (continued)

Turn the undiluted soup into a 1 quart casserole. Drain beans and add with $\frac{1}{4}$ c. of the bean liquid. Add tuna, including oil in can, and green pepper. Mix well, breaking up tuna. Melt butter and mix with crumbs. Sprinkle over mixture; sprinkle paprika over. Bake in preheated 400 degree oven until bubbly hot, about 15 minutes. Makes four servings.

Inez Crothers

TUNA MACARONI BAKE

2 eggs - well beaten
3/4 c. evaporated milk
$\frac{1}{2}$ c. water
3/4 t. dry mustard
1 t. grated onion
3/4 t. salt
3 c. cooked macaroni
$1\frac{1}{2}$ c. cheese, grated (American)
1 can tuna

Mix all ingredients and put into a greased 6" by 10" dish. Bake about one hour at 375 degrees.

Betty Newkirk

VEGETABLES

ALMOND RICE

$\frac{1}{4}$ c. butter
$\frac{1}{4}$ c. blanched whole almonds
1 c. converted-type rice
1 small onion, chopped
1 green pepper, diced
$1\frac{1}{2}$ t. salt
$2\frac{1}{2}$ c. boiling water

Melt butter in 10-inch skillet. Add almonds, raw rice & onion. Cook over moderately-low heat, stirring often. Cook until rice & onions are browned. Stir in green pepper, salt & hot water. Bring to vigorous boil, turn heat low, cover tightly & cook until rice is tender & water evaporated, about 20-25 min. Fluff before serving by stirring over low heat. Six servings.

Leota Kaiser

BEETS IN ORANGE SAUCE

1 small can frozen orange juice
1 can water
3/4 c. cider vinegar
$1\frac{1}{4}$ c. brown sugar
2 T. cornstarch
1 T. butter
1 No. $2\frac{1}{2}$ can whole small beets

Moisten cornstarch, using half the water. Mix all other ingredients, except butter & beets. Bring to boil, then add cornstarch. Cook 8 minutes. Add butter, then beets; heat well & serve. Serves 4 to 5 persons.

Cosette Irons

BROCCOLI-LIMA BEAN CASSEROLE

1 pkg. frozen chopped broccoli
1 pkg. frozen Fordhook lima beans
1 can cream of mushroom soup
1 c. dairy sour cream
1 pkg. dry onion soup mix
can sliced water chestnuts
1 stick oleo
3 c. Rice Krispies

Cook frozen vegetables & drain. Put in casserole & cover with mixture of soup, soup mix, sour cream & chestnuts. Top with Rice Krispies that have been browned in oleo. Bake 30 min. at 350.

Variations: Cereal topping may be omitted. Also, other vegetables may be used...cabbage & green beans are good.

Maryjane Jollief, Shirley Fraze and Pat Durbin

SCOLLOPED BROCCOLI

2 pkg. frozen chopped broccoli
½ stick oleo
½ lb. Velvetta cheese, chopped or grated
¼ lb. Ritz crackers
½ stick oleo

Cook & drain broccoli, add oleo & cheese, stir well & pour into buttered casserole. Crush crackers & mix with remaining oleo, melted, & sprinkle on top. Bake 20 to 30 minutes at 350 degrees. Serves 6 to 8.

Colleen Moore

LIMA BEAN & EGGS AU GRATIN

2 T. butter
3½ T. flour
1 c. milk
1 c. grated cheese
1 pkg. frozen large lima beans
3 hard-boiled eggs
½ c. liquid from beans
bread or cornflake crumbs

Make cream sauce, adding bean liquid & cheese. Then add drained limas & cut-up eggs to sauce, mix lightly & put in greased baking dish, covering with crumbs. Bake at 350 until heated through. Serves 6.

Mildred Herrick

ESCOLLOPED CORN

1 c. creamed-style corn
2 beaten eggs
2 T. flour
½ c. milk
1/3 c. melted butter
1/3 c. sugar
½ t. salt

Mix all ingredients and put in buttered baking dish. Bake for 45 minutes at 375 degrees.

Zelma Swihart

LIMA BEANS CREOLE

Preparation of the beans: $1\frac{1}{2}$ c. dried beans
$1\frac{1}{4}$ t. salt
3 celery tops
1 whole small onion

Soak beans overnight in enough water to cover. When ready to cook, add cold water to cover, salt, celery tops & onion. Simmer until beans are just tender, about one hour. Do not overcook. Add more water if beans become dry.

Sauce for the beans:

2 T. butter or bacon drippings
3 T. green pepper, chopped
$\frac{1}{2}$ c. diced celery
1 medium-sized onion, chopped
$\frac{1}{2}$ clove mashed garlic
1 c. canned tomatoes, cut up and drained
3/4 c. tomato liquid
$1\frac{1}{2}$ T. flour
1/8 t. dry mustard
pinch curry powder
pinch sugar
2 T. lightly-browned bread crumbs
1 T. grated Parmesan cheese

Saute the pepper, celery, onion & garlic in butter until onion is transparent (not browned). Combine $\frac{1}{4}$ c. tomato liquid with flour. When blended, add to the pepper-onion mix. Stir in dry mustard, curry powder & sugar & cook until slightly thickened. Combine the rest of the tomato juice with the slightly-drained, cut-up tomatoes & pour into a lightly-buttered, one-quart

continued next page

Sauce for beans (continued)
baking dish or casserole. Toss the bread crumbs and cheese together. Sprinkle this over the lima beans. Bake in 350 oven for 40 minutes. Serves 6.

Eileen Silver

ORIENTAL CELERY

2 c. celery
1 can cream of chicken soup
$\frac{1}{4}$ can evaporated milk
1 can water chestnuts
1 small can red pimentoes
$\frac{1}{4}$ c. sliced Almonds
$\frac{1}{2}$ c. bread crumbs
2 T. butter

Cut celery into 1-inch pieces and cook 8 minutes in salted, boiling water. Drain well & put into ungreased casserole. Add soup, milk, cut-up chestnuts and pimentoes, sliced almonds. Brown bread crumbs in butter and sprinkle over top; put a few almonds on top, also. Bake 30 minutes at 350 degrees.

Variation: Three cups of celery may be used, and try topping made with Pepperidge Farm seasoned bread crumbs.

Beverly Hutchins and Helen Moses

COPPER CARROT PENNIES

2 to 2½ lbs. cooked carrots, sliced
one diced green pepper
one diced onion

DRESSING

1 can tomato soup
1 t. mustard
1 t. Worchestershire sauce
½ c. oil

1 c. sugar
3/4 c. vinegar
salt
pepper

Refrigerate 24 hours before serving.

Cosette Irons

EGGPLANT CASSEROLE

Peel and cube one eggplant. Parboil in salt water until tender. Drain and cool.

Make about 1½ cups of white sauce. Cool.

Beat 2 or 3 eggs. Crush ¼ lb. crackers, mix all ingredients together, adding ½ cup grated cheese. Sprinkle a few crumbs and some grated cheese on top.

Bake 30 minutes at 350 degrees.

Geneva Kimmell

HASH BROWN CASSEROLE

1 pkg. frozen hash brown potatoes
1 12 oz. pkg. frozen chopped onions
1 small carton sour cream
2 cans cream of mushroom soup

Mix all ingredients together, put in casserole and bake at 350 degrees for at least one hour. Top with a can of french fried onions during last five minutes of baking.

Shirley Fraze

TOMATO CREOLE

3 large ripe tomatoes
1 green pepper
one onion

Peel tomatoes, cut in two, and place in buttered baking pan. Chop fine the pepper and onion and place about 1 T of each on each tomato slice. Sprinkle with salt and dot with butter. Bake about 35 min. at 375. Then place each tomato slice on a round of buttered toast and set in a warm place. Make sauce of the liquid in baking pan, 1 T. each of butter and flour and ½ c. milk. Pour sauce over tomato and toast.

Ada Rockwell

SALADS & DRESSINGS

APPLEBERRY SALAD

1 3 oz. pkg. jello
(any red flavor)
1 cup boiling water
½ cup sour cream
1 10 oz. quick-thaw strawberries
1 cup applesauce

Dissolve gelatin in boiling water. Add frozen berries. Stir until fruit is thawed. Add applesauce & mix well. Pour into serving bowl or small dishes. Chill until firm. Serve topped with sour cream. Serve as salad or relish. Serves 7.

Mildred Schneider

APPLE RED HOT SALAD

1/3 cup red hots dissolved in
1 cup hot water
1½ cups sweetened applesauce
1 box lemon jello
nuts, if desired

When jello is cool and set, add topping of softened small pkg. of Philadelphia cream cheese mixed with 1/3 cup mayonnaise, ½ cup nuts and ½ cup finely cut celery.

Mae Stephens

BROCCOLI SALAD

1 box frozen chopped broccoli
2 hard-cooked eggs
minced onion or onion powder
Hellman's mayonnaise

Cook broccoli until done, then drain and cool. Add hard-boiled eggs, cut up, and onion and mayonnaise. Serve on lettuce leaf.

Dorothy Hossinger

CABBAGE SALAD

1 small head cabbage, shredded
1 cup pineapple juice
1 pkg lime jello
1 cup salad dressing

Heat pineapple juice and dissolve jello. Let set to whip. Add salad dressing to jello and whip. Mix with shredded cabbage; refrigerate over night. Will keep 4 to 5 days.

Marie Frye

COLE SLAW FOR FREEZING

1 medium head cabbage
1 carrot, grated or cut fine
1 green pepper, chopped
1 t. salt

Mix salt with cabbage and let stand one hour. Squeeze out excess moisture. Add carrot and green pepper. While cabbage is standing, prepare dressing of: 1 cup vinegar, ½ cup water and 2 cups sugar.

Combine ingredients and boil one minute. Cool to lukewarm and pour over slaw mixture.

Barbara Davis

CRANBERRY SALAD

½ lb. cranberries
1 pt. water
1/8 t. soda
1/8 t. salt
1 cup granulated sugar
1 box strawberry jello
15 marshmallows, cut up
1 cup diced celery
1 cup diced apples
½ cup nuts.

Cook cranberries, water, soda & salt for 10 minutes.
Add sugar and let dissolve.
Take off stove & add jello; stir.
Add marshmallows; when completely dissolved, add other ingredients. Cool in refrigerator. Serves 16. LeAnnah Pratt

CUCUMBER SALAD

2 small pkgs lime jello
2 t. chopped green pepper
2 t. chopped onion
2 t. chopped carrot
2 t. chopped cucumber
1 small box cottage cheese
2 cups mayonnaise

Prepare jello as directed, except using only 3 cups water. Then add other ingredients and mold. Serves 12 if cut in squares. Use 7" by 11" pan. Will keep for several days.

Helen Moses.

CRANBERRY-CHEESE SALAD

1 pkg orange jello
1½ cups boiling water
½ cup cranberry juice
1 8 oz. cream cheese
1/8 t. salt
½ cup crushed pineapple (drained)
½ cup celery (chopped fine)
¼ cup cream (whipped)

Dissolve gelatine in boiling water, add cranberry juice; chill until partially thickened. Mash cheese until soft and fluffy & mix with pineapple. Fold into jello with celery, cream and salt. Mold & chill until firm.

Zelda Sprandel

LIME-LEMON JELLO TOPPING (cont'd)

1 beaten egg
½ cup sugar
2 T. flour
Pineapple juice

Cook until thick. Cool. Add one small box cool whip and one cup mini marshmallows. Pour over jello. Chill.

Peg Slough

LIME JELLO SALAD

16 large marshmallows
1 cup milk
1 3-oz. pkg lime jello
2 3-oz. pkg cream cheese
1 no. 2 can crushed pineapple
½ pint whipped cream
1 cup mayonnaise

Melt marshmallows in milk, using double boiler.
Pour mixture over lime jello.
Add cream cheese and stir until cheese is dissolved.
Add undrained pineapple, cream and mayonnaise.
Pour into 9x13 pyrex casserole.

Mrs. Kenneth Patterson

PINEAPPLE-LIME SALAD

2 large pkg. lime jello
4 cups boiling water
1 large can crushed pineapple
1 pt. whipping cream
½ pt. sour cream
cherries
pecans

Dissolve jello in 4 cups boiling water, add pineapple, undrained. Refrigerate until it starts to set. Whip cream and fold into jello and pineapple. Chill again until well set, then add cherries, pecans and sour cream. Fold thoroughly & let set.

Will make 15 to 20 servings.

Esther Hosler

DEVILED LETTUCE

½ cup Miracle Whip
1 8 oz. pkg. cream cheese
1 2¼ oz. can deviled ham
1 cup sliced celery
¼ cup chopped green pepper
2 T. chopped pimento
1 T. chopped onion
1 head iceberg lettuce

Remove center from lettuce, and fill with mixture of other ingredients. Chill, slice and serve. Top with your favorite dressing.

Mary Ihrie

FROZEN FRUIT SALAD

Mix: one 3 oz. pkg. cream cheese, 2 T. cream, 1 T. salad dressing & 2 T. lemon juice, salting to taste.
Add: ½ c. each of chopped nuts & chopped maraschino cherries; 1 no. 2½ can drained pineapple or fruit cocktail.
Blend in: 1 c. whipped cream or topping. Freeze 2-3 hours. Serves six.

LeAnnah Pratt.

ITALIAN SALAD

¼ cup each of following:
Green olives (broken pieces)
black olives (pitted)
capers (washed)
onions (chopped)
celery (chopped)

1 can chick (garbanzo) beans
Good Seasons Italian Dressing (dry mix)
parmesian cheese to taste

Make Italian dressing according to directions and pour over mixture of other ingredients, adding cheese last. Let stand overnight.

Mary Kay Henning

KOREAN SALAD

1 pkg. fresh spinach
5 strips crumbled bacon
1 can chilled, drained bean sprouts
1 can sliced, drained water chestnuts
3 hard cooked eggs, diced.

Cut veins from spinach and toss together. Mix following dressing, which is more than needed but good for other salads, too.

DRESSING

1 cup salad oil
¼ cup vinegar
1/3 cup ketchup
1.t. Worchestershire sauce
3/4 cups sugar
salt & pepper to taste.

Shake all dressing ingredients together in jar and store in refrigerator until serving time. Serves 10 to 15.

Cynthia PoiKoNen

KRAUT SALAD

1 large can drained kraut
1 can bean sprouts, drained
2 cups diced celery
2 cups grated carrots
1 cup diced green mango
1 medium onion, diced.

Boil 2 cups sugar and 1 cup vinegar for 3 minutes. Let cool. Pour over mixture, let stand for one day and keep refrigerated.

Ruth Rasp.

MACARONI SALAD

2 cups cubed ham
2 cups dry macaroni, cooked
½ cup diced celery
¼ cup green pepper
1 cup cubed cheddar cheese
3 hard boiled eggs
2 or 3 tomatoes
1 t. minced onion
1 T. vinegar
½ t. salt
½ t. dry mustard

Mix all together. Best if stands overnight before serving. Serves 20

Peg Slough

ORANGE DESSERT SALAD

2 3-oz. pkg. orange gelatin
1 cup boiling water
1 pint orange sherbert
1 11-oz. can mandarin oranges
1 cup heavy cream, whipped

Dissolve gelatin in boiling water. Add sherbert and mix well. When partially set (it sets swiftly), add oranges and fold in whipped cream. Pour into 1½ qt. mold, chill. Serves 8.

Inez Crothers

PINEAPPLE SALAD

2 beaten eggs
2 T. sugar
2 T. flour
juice from med.-size can diced pineapple

Cook above ingredients together until thick. Then pour over diced pineapple, 1 pkg. cubed marshmallows and 1 cup walnuts.

Bonnie DeCamp

DUTCH POTATO SALAD

6 medium potatoes
2 hard boiled eggs, chopped
4 slices bacon, diced
$\frac{1}{4}$ cup minced onion
1 beaten egg
4 T. vinegar
1 3/4 t. salt

Cook potatoes with skins on, peel while hot and dice; add chopped eggs. Fry bacon and onion until brown, strain and keep bacon fat. Add bacon fat to beaten egg slowly. Add vinegar and salt and pour over potatoes. Mix well and heat in double boiler. Serve hot.

Joan Iddings.

GERMAN POTATO SALAD

6 cooked, diced hot dogs
4 c. hot, diced potatoes
½ c. celery
1 med. onion, chopped
1 T. chopped parsley
1 T. flour
1 T. fat
½ c. sugar
1/3 c. vinegar
½ t. pepper
2/3 c. water

Fry onions in hot fat until brown. Add flour& blend. Add sugar, salt, vinegar & bring to a boil, stirring constantly. Pour dressing over franks & potatoes. Sprinkle with pepper & serve hot.

Pearl Exner

TOMATO ASPIC

1 no. 2 can tomatoes with green pepper & celery
1 T. vinegar
½ t. salt
1 3-oz pkg. lemon jello

Cut tomatoes into small pieces; using liquid and tomatoes, add vinegar and salt and boil 2 minutes. Remove from stove and add pkg. of jello. Stir well and pour into tomato can. Refrigerate. Unmold and slice. Serves 5.

Mrs. Kenneth Patterson
Glada Dillon

7 UP SALAD

1 small can crushed pineapple
1 7-oz. bottle 7 Up
1 small pkg. cream cheese
1 box lemon jello
1 cup hot water
Maraschino cherries

Put jello in hot water, add cream cheese & whip together. Add 7 Up, pineapple and cut-up Maraschino cherries. Put into mold or small, flat dish and refrigerate until firm.

Joan Iddings

WINTER SALAD

Add canned, sliced beets (halved), French-fried onion rings and whole natural almonds to your usual combination of salad greens.

Or, for a variation, add sliced oranges, cut-up pineapple and roasted, whole blanched almonds to greens.

Toss with French or Caesar dressing.

Mildred Schneider

BAKED PINEAPPLE

Mix:
2 beaten eggs
1 c. sugar

Dissolve:
2 heaping T. cornstarch in
$\frac{1}{4}$ c. water
Add one no. 2 can crushed
pineapple

Prepare above, mix well together and pour into 8x8 pan. Bake 20 minutes at 350. Add cinnamon and butter to top and bake 10 more minutes.

Mrs. L. E. Berhalter

HOT CURRIED FRUIT

$1\frac{1}{2}$ c. each of peaches, pears, chunk pineapple and apricots, drained.
1 c. brown sugar
$\frac{1}{4}$ lb. butter
2 t. curry powder

Melt butter in saucepan; add sugar & curry. Simmer a few minutes. Pour over fruit in casserole and bake at 300 degrees for 45 minutes. Serves 6 to 8.

Mrs. Kenneth Patterson

POTATO SALAD SWEET DRESSING

1 cup sugar
1 T. flour

1 cup sour cream
2 eggs
½ cup vinegar

If you have no sour cream, use 1 cup milk to which 1 T. vinegar has been added. Mix above ingredients and cook over low fire or in a double boiler, stirring constantly.

Joan Iddings.

POTATO SALAD DRESSING

1 egg
½ cup sugar
1 t. mustard

½ cup condensed milk
add about ¼ vinegar

Beat egg, mustard & sugar together. Add rest and put on fire. Keep stirring until it boils and thickens. Add about 2 big T. mayonnaise to 4 big potatoes and stir altogether. Add 2 hard cooked eggs, celery and onion to salad.

Mrs. Don Taylor

MOTHER MILLER'S DRESSING FOR WILTED LETTUCE

Beat 1 egg. Add to it: 3 T. sugar, 3 T. vinegar, 1 T. (heaping) flour, ½ t. salt

Fry out as much bacon as you want (cut up) and add about 1 cup water to it. Then add the above mixture and cook until thickened. Pour over lettuce and serve.

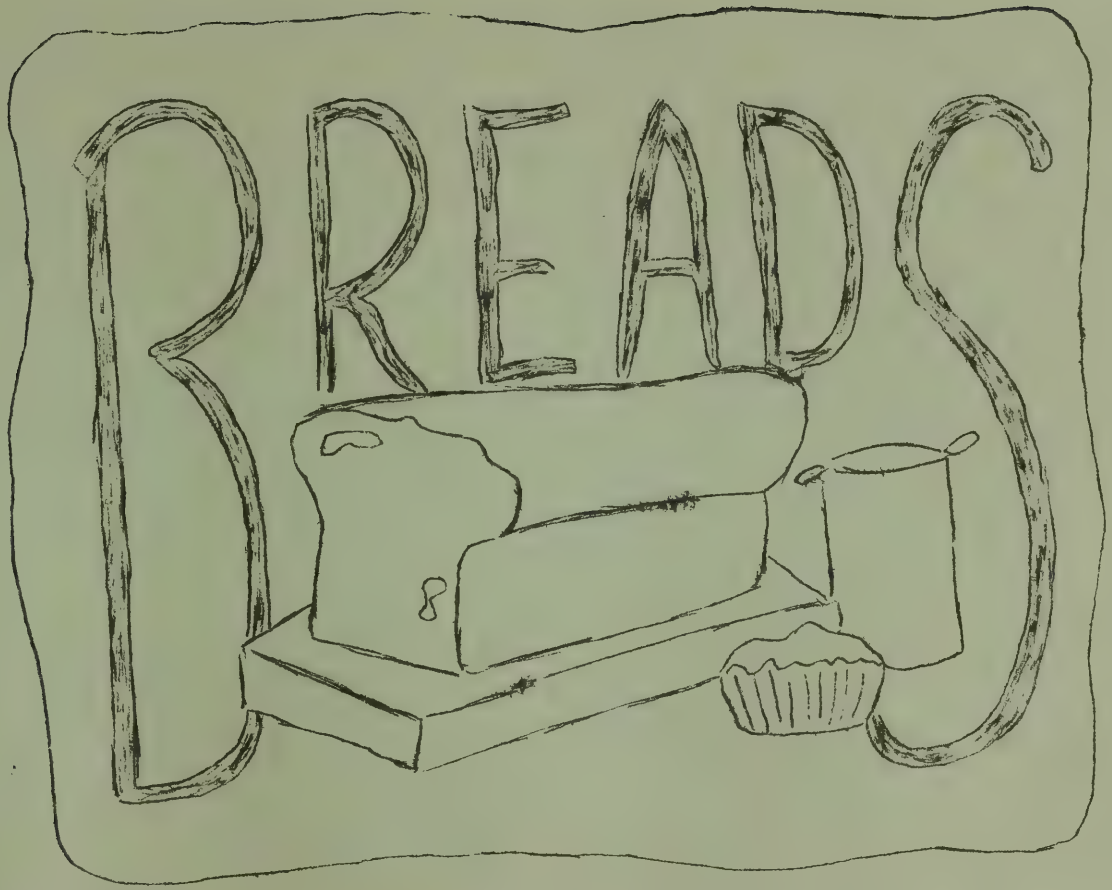
Edna Miller

SALAD DRESSING

½ cup sugar
1 t. salt, pepper to taste
1/3 cup lemon juice
½ cup vinegar
½ cup catsup
1 cup salad oil
1 onion, minced fine

Mix ingredients, shake well and store in refrigerator

Eileen Silver


BREADS

FRESH APPLE BREAD

2 c. sifted flour
1 t. baking powder
½ t. soda
½ t. salt
1/3 c. shortening

1 cup sugar
1 egg
1/3 cup orange juice
1 T. grated orange rind
¼ c. chopped nutmeats
1 c. finely-cut apples

Sift flour, baking powder, soda & salt; cream shortening; add beaten egg; add orange juice & flour. Mix well. Add nuts, apple & orange rind. Bake in 9x5 loaf pan for 45 min. Makes 1 loaf.

Helen Moses

APRICOT BREAD

Soak for 30 minutes: 1 c. dried apricots (half of 11-oz. pkg.)
Drain apricots and cut with scissors.
Mix together: 1 c. sugar
2 T. butter
1 egg

Stir in alternately with dry ingredients: ¼ c. water & ½ c. orange juice.

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APRICOT BREAD (continued)

Sift together & stir in:

2 c. flour
2 t. baking powder
¼ t. soda
1 t. salt

Blend in: ½ c. chopped nuts & the cut-up apricots

Line a greased pan with paper and grease. Allow batter to stand in pan for 20 min. Bake 55-60 min. in 350 oven. Cool. Delicious toasted.

Helen Vardaman

BANANA NUT BREAD

2 c. flour
2 eggs
1½ t. baking powder
½ t. soda
¼ t. salt

½ c. soft shortening
1 c. sugar
1 c. mashed, ripe bananas
1½ T. sour milk
½ t. lemon juice
1 c. chopped nuts

Sift dry ingredients; cream shortening and add sugar gradually and beat until light. Add eggs and beat. Combine milk & lemon juice and add to mixture. Add bananas, flour mixture and nuts. Grease & flour two 7½x 3 3/4 or four 3½x 5 3/4 pans. Bake at 350 for one hour.

Lena Mettert

BANANA NUT BREAD

1 beaten egg
2½ c. flour
½ t. soda
1 c. mashed ripe bananas
1 c. buttermilk
½ t. salt
1 c. sugar
2 T. melted shortening
3 t. baking powder
½ c. chopped nutmeats

Combine egg, liquid and shortening. Add bananas and mix. Blend sifted dry ingredients. If nuts are used, add to the dry ingredients before stirring into liquid. Stir only enough to mix. Bake in a two-pound loaf pan for one hour at 350 degrees. May also be baked in two small pans.

Betty Newkirk

NUT BREAD

½ c. butter
1 c. sugar
2 beaten eggs
1½ c. flour
1 t. soda
½ t. salt
3 ripe bananas, mashed
½ c. nutmeats

Cream butter & sugar; sift dry ingredients; add to first, then add remaining ingredients. Bake for one hour at 350 degrees.

Zelma Swihart

BISHOP'S BREAD
(coffee cake)

2½ c. flour
½ c. shortening
2 c. brown sugar
1 egg
3/4 c. buttermilk
½ t. salt
1 t. baking powder
½ t. soda
1 t. cinnamon

Mix flour, sugar & shortening to crumb stage. Measure 3/4 cup of crumbs & save for top. To remaining crumbs add all other ingredients except cinnamon, and beat until smooth. Pour into two 8 or 9-in. cake pans. Top with the remaining 3/4 c. crumbs and cinnamon. Bake at 425 degrees for 20 minutes.

Pat Durbin

SWEDISH COFFEE CAKE

$\frac{1}{4}$ to $\frac{1}{2}$ lb. butter or oleo
2 cups sugar
3 eggs
3 t. baking powder
3 c. sifted flour
1 large can evaporated milk

Cream butter and sugar; add eggs and beat well. Sift dry ingredients and add alternately with milk. Pour batter in a 9x13 and a 9x9 pan. Sprinkle over top: (mixed)

3/4 c. brown sugar
3/4 c. coconut
4 T. flour
4 T. melted butter

Bake for 30-35 minutes at 350.

LeAnnah Pratt & Phyllis Carter

VIENNA COFFEE CAKE

$\frac{1}{4}$ c. butter
1 c. granulated sugar
2 eggs
$1\frac{1}{2}$ c., plus 2 T. sifted flour
$\frac{1}{4}$ t. salt
2 3/4 t. baking powder
$\frac{1}{2}$ c. milk

Cream butter & sugar. Add eggs, one at a time, and beat until light. Sift dry ingredients together and add alternately, starting with flour.

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VIENNA COFFEE CAKE (continued)

TOPPING

1 T. melted butter 3 T. sugar ½ c. chopped walnuts

Spread melted butter over batter; sprinkle sugar and nuts over top. Bake at 350 for 45 minutes. Bake in a 9 inch square pan.

Zelda Sprandel

COFFEE CAKE

1 c. unsifted flour
1 c. brown sugar
1½ t. baking powder
½ t. cinnamon
¼ t. salt
½ c. Crisco
1½ c. Post Raisin Bran
1 t. instant coffee
2/3 c. milk
1 egg
¼ c. chopped pecans

Combine flour, sugar, baking powder, cinnamon and salt. Cut in shortening. Add bran. Remove 1/3 c. mixture. Add coffee, egg and milk to remaining mixture. Pour into greased, floured 8 or 9 inch pie pan or square pan. Sprinkle remaining 1/3 c. mixture and nuts on top. Bake for 35 minutes at 350 degrees.

Mae Stephens

YUM-YUM COFFEE CAKE

Cream together: ½ c. butter
1 c. sugar
2 eggs

Sift: 2 c. sifted flour
1 t. soda
1 t. baking powder
½ t. salt

Add sifted ingredients to creamed mixture alternately with 1 cup sour cream, beginning and ending with flour mixture. Add 1 t. vanilla. Pour half of batter into bundt, tube or 9x9 flat cake pan. Cover with half the following topping:

1/3 c. brown sugar
½ c. white sugar
1 c. finely chopped pecans

Add remaining batter, then add rest of topping. Bake in a 350 degree oven for 40 to 60 minutes.

Ruth Napier

QUICK DINNER ROLLS

2 c. lukewarm water
1 pkg. or cake dry yeast
½ c. sugar
1 egg
3/4 melted shortening, or oil
4 c. self-rising flour

Dissolve yeast in water; add sugar, egg and shortening. Add flour gradually, mixing well. Refrigerate until ready to use. Drop dough from spoon into greased muffin tin, filling about 2/3 full. Bake at 375 for 20 minutes. Makes 2 dozen.

Mrs. Gene Rhodes

DILLY ROUND LOAF

1 package white dinner muffin mix
1 t. minced onion
2 to 3 t. dill seed

Heat oven to 350. Lightly grease a 1-qt. casserole. Prepare muffin mix as directed, except before mixing add other ingredients. Put into casserole and bake 45 to 50 minutes. Loosen edges and remove loaf immediately. Makes one loaf.

Mary Ihrie

NASHVILLE HOUSE FRIED BISCUITS

1 qt. milk
½ c. sugar
2 2/3 pkg. dry yeast
½ c. lard or shortening
6 t. salt
7 to 9 c. flour

Add yeast to warm water as diredted on pkg. Add other ingredients and let dough rise. Work into biscuits by pinching off walnut-size bits of dough. Drop into hot fat (350 degrees F.) until golden brown. This will make about 7 doz. biscuits. They can be frozen individually and stored in plastic bags.

Caution: Don't allow dough to rise too high before making into biscuits. Fat should be a little hotter than 350. If fat is too hot, biscuits become soggy in center.

This recipe is from Nashville House, Nashville, Ind.

Maryjane Jollief

SOUTHERN SPOON BREAD

3 eggs
3 c. milk
1¼ c. cornmeal
2 T. butter
1 3/4 t. baking powder
1 t. salt

Stir meal into boiling milk. Stir constantly. Cook until thick. Cool. Add beaten eggs and other ingredients. Beat 10-15 minutes

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SOUTHERN SPOON BREAD (continued)
with an electric beater at medium speed. Bake 30-35 minutes at 375 in a well greased casserole. One cup of sharp cheddar grated cheese may be added to this mixture. Serves 6. This recipe is from Boone Tavern, Berea, Ky.

Cosette Irons & Peg Slough

QUICKIE NOODLES

3 egg yolks
1 t. salt
½ stick oleo
1½ c. flour

Mix, roll and cut. Drop in slowly boiling broth. Never dry them.

Marge Jacobs

SHORTCAKE

2 c. self-rising flour, sifted
½ c. butter or oleo
2 T. sugar
8 T. milk

Mix first 3 ingredients; add milk, 1 T. at a time until you have a very sticky mixture. (May take a little more milk.) Bake 10-25 minutes at 325. Watch them! Serves 6-8.

Colleen Moore

LINCOLN HOTEL FRENCH TOAST

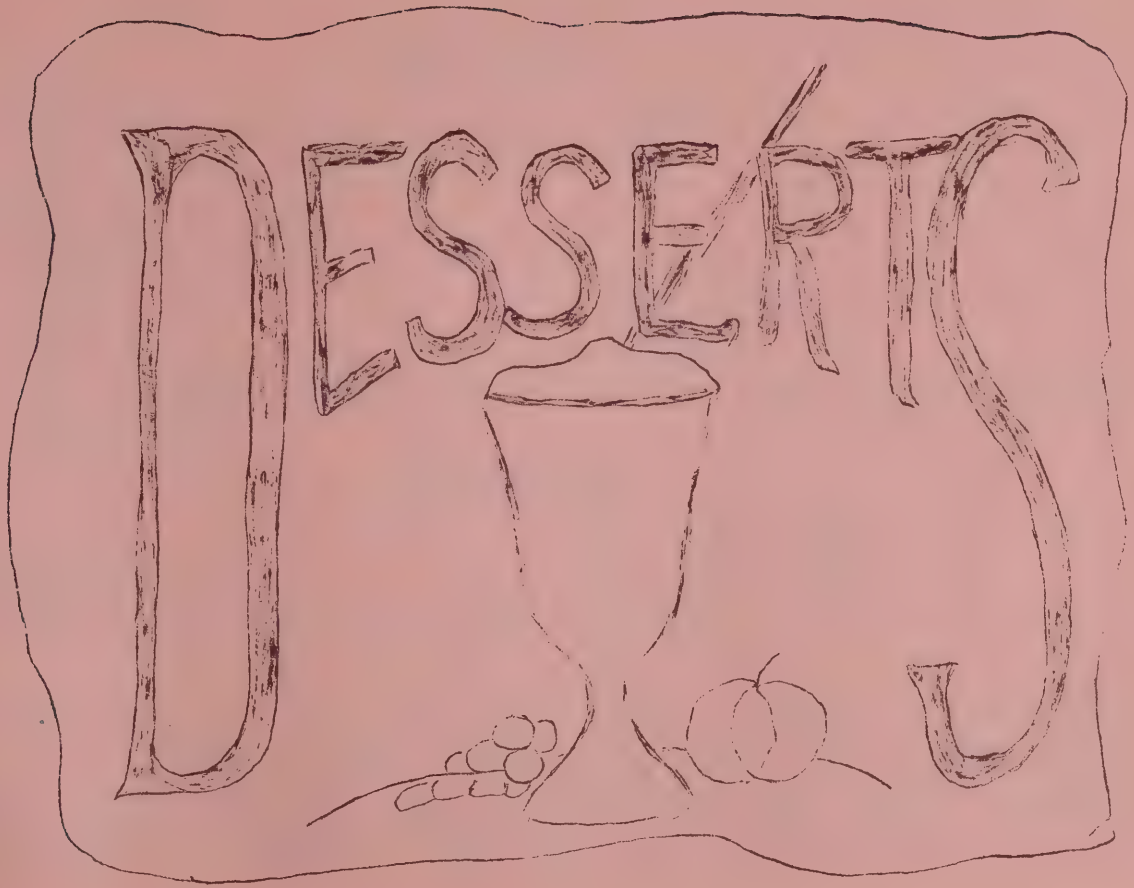
4 slices of white bread
2 eggs
$\frac{1}{4}$ c. milk

Beat together thoroughly the eggs and milk

Melt "ample" portion of butter in frying pan. Be sure butter is "good and hot" before putting each piece of batter-soaked bread in pan. Turn toast so both sides are a golden brown.

Sprinkle toast, hot from pan, with powdered sugar.

Maryjane Jollief


DESSERTS

APPLE TORTE

Cream together: ½c. butter and 1 c. sugar
Add:
1 beaten egg
2c. diced peeled apples
Sift together:
1 c. flour
1 t. soda
½ t. nutmeg
½ t. cinnamon
½ t. salt

Add ½ c. nutmeats

Bake in square pan at 350 for 45 min. Top with ice cream and caramel sauce.

CARAMEL SAUCE

½ c. butter
½ c. white sugar
½ c. brown sugar
½ c. light cream

Boil 1 to 2 minutes. Serve warm over torte.

Edna Miller

VARIATION: Torte - 1 t. cinnamon, 3/4 t. nutmeg and ½ t salt.
Vanilla Sauce - Omit brown sugar and use 1 c. white sugar. Cook sugar, butter & cream for 10-15 min. over boiling water on very low heat, stirring until slightly thick. Do not boil. Add 2 t. vanilla. Serve hot on warm pudding.

Inez Crothers

BLUEBERRY DESSERT

22 squares honey graham crackers ¼ lb. melted butter or oleo
½ c. granulated sugar 1 t. cinnamon

Roll crackers into crumbs. Mix all together and press firmly into 10 x 10 baking dish.

1 8 oz. pkg. cream cheese 2 eggs ½ c. granulated sugar

Beat all together until smooth and pour over top of first part. Bake 20 min. in 350 oven. Let cool & then top with one can ready-prepared blueberries. Chill. When ready to serve, top with whipping cream or dessert topping. Makes 8--10 servings. Any ready-mix fruit can be used.

Eileen Silver

BUTTER PECAN TORTE

Crust:
1 c. graham cracker crumbs 1 c. soda cracker crumbs ½ c.butter

Melt butter & mix with crumbs. Press into 13-9-2 pan & bake 10 minutes at 350. Cool.

FILLING

2 3 oz. pkg. vanilla instant pudding
1 c. milk
1 qt. softened butter pecan ice cream

(cont')

FILLING (cont')

Mix together & top with cool whip, with ½ t. vanilla added. Crush 3 Heath candy bars & sprinkle on top (frozen bars crush easier). Freeze torte 6-8 hours. May be frozen up to two weeks ahead. Serves 8-12.

Cynthia Poikonen

CHERRY BLOSSOM DESSERT

1.
Sift: 1½ c. flour
1 t. salt
½ t. soda

2.
Blend into mixture: 1 c. br. sugar
3/4 c. quick
cook oatmeal (dry)

3.
Cut in: ½ c. shortening, as if for piecrust.

Press one'half of mixture into bottom of ungreased square pan. Spread with one can of cherry pie mix and cover with remainder of oatmeal mixture. Press down gently with spoon. Bake 25-30 min. in 350 oven. Serve warm or cold. Garnish with cream.

Betty Hemlinger

CHERRY DESSERT

1 pkg. marshmellows
½ c. milk
½ pt. whipping cream or dream whip
½ box graham crackers
2 T. butter or oleo
1 can Thank-you cherry pie mix

Melt marshmellows in milk and cool. Mix crushed crackers and shortening and spread in 9 x 6 shallow pan, saving a few crumbs for topping.

Add cream to marshmellow mixture and spread over crackers. Then add cherry mix and top with reserved crumbs. Chill

Grace Lynch

CHERRY PUDDING

Cream: ¼ c. butter
½ c. sugar

Combine and add to above: ½ c. milk
1 c. flour
2 t. baking powder

Put above mixture in 8 x 10 pan. Then pour over this, one pt. cherries, 1 c. juice and 3/4 c. sugar. (If cherries are sweetned, add ½ c. sugar). Bake 50 min. at 350. Serves 6--8.

Helen Vardaman, Bonnie DeCamp
and Estelle Slagle

COTTAGE PUDDING WITH LEMON SAUCE

½ c. sugar
¼ c. butter
1 egg
1 t. vanilla

1½ C. flour
1½ t. baking powder
1/3 c. milk

Cream butter and sugar, add egg and vanilla. Alternately, add flour & milk and beat until smooth. Pour into greased 8 x 8 pan. Bake at 400 degrees for 20-25 minutes.

SAUCE

Combine and stir constantly over low flame: ½ c. sugar
1 T. cornstarch
1 c. water

When thick, add: 2 T. butter
½ t. grated lemon peel
1½ t. lemon juice
1/8 t. salt

Beat well and serve hot over cottage pudding. Serves 8.

Marge Jacobs

CRUNCHY PEACH COBBLER

4 c. sliced fresh peaches
1 c. sugar
2 T. lemon juice
1 14-oz. pkg. oatmeal muffin mix
¼ t. nutmeg
½ c. margarine

Combine peaches, sugar and lemon juice. Put into 8x8x2 baking dish. In medium mixing bowl, combine muffin mix and nutmeg; cut in margarine until like coarse crumbs. Spoon over peaches. Bake in moderate oven (375) for 40-45 min. Cut in squares. Serve warm or cool, topped with vanilla ice cream.

Serves 6-8

Bonnie DeCamp

ENGLISH TOFFEE ICEBOX PUDDING

1 c. chopped pecans
2 c. sifted powdered sugar
1 t. cocoa
½ c. margarine
2 unbeaten egg yolks
2 stiffly-beaten egg whites
1½ t. vanilla
1½ c. crushed vanilla wafers or graham crackers

Toast pecans in 2 or 3 T. butter, lightly salting them. Set aside. Mix sugar, cocoa and margarine until fluffy; add egg yolks, one at a time, and beat. Add vanilla & nuts. Then fold in egg whites. Spread half of crumbs in bottom of square pan. Add mixture. Cover with remaining crumbs. Refrigerate. Whipped topping may be used at serving time.

June Roberts

FRUIT DELIGHT

In bottom of 9 x 9 pan, put: 3 c. fruit
1 c. sugar
1 T. butter

Mix: ½ c. crisco
1 c. sugar
1 t. baking powder
1 egg
½ c. milk
¼ t. salt

Pour over top of fruit. Bake 50 minutes at 350.

Mrs. L. E. Berhalter

LEMON FLUFF SQUARES

1½ c. finely crushed vanilla wafers
1/3 c. chopped peans
6 T. melted butter or margarine
2 3-oz. pkg. lemon gelatin
1 pt. softened lemon sherbet
1½ c. boiling water
½ c. whipping cream
1 3 3/4 or 3-5/8 oz. box instant lemon pudding mix

Combine crumbs, peans & butter. Reserve ½c. mixture; press remainder into 10x6x1½ baking dish. Chill.

Dissolve gelatin in boiling water; cool to lukewarm. Whip cream until soft peaks form; set aside. Add dry pudding mix to gelatin; mix well. Add sherbet; beat at low speed until thickened and nearly set. Fold in whipped cream, top with crumbs. Chill at least 1 hr. Serves 6. Zelda Sprandel

MYSTERY DESSERT

1 c. granulated sugar
1 c. sifted flour
1 t. baking soda
1 t. salt
1 egg
1 c. (1 lb. can) fruit cocktail
1 t. vanilla
½ c. packed brown sugar
½ c. chopped walnuts

Sift first four ingredients into medium sized bowl; beat in egg; stir in fruit, syrup and vanilla. Pour into a shallow, 6 cup baking dish. Combine brown sugar and walnuts in a small bowl; sprinkle over fruit mixture. Bake at 325 for 45 min. or until bubbly. Serve warm with whipped or ice cream. Serves 6-8.

Mildred Schneider

PINEAPPLE MERINGUE TORTE

1 c. butter
1½ c. flour
2 T. sugar
1 no. 2 can crushed pineapple
1 c. sugar
2 T. cornstarch
4 egg whites

Mix first 3 ingredients as for pie crust. Line bottom of 8x11 pan with mixture. Bake 25 min. at 375.

Cook pineapple, sugar & cornstarch until thick. Cool. Beat egg whites until stiff; fold into mixture. Spread over crust. Bake 30 min. at 375. Chill and serve.

Ruth Napier

RAISIN PUDDING

1 c. raisins
1 c. brown sugar
1 c. flour
pinch of salt
2 t. baking powder
3/4 c. milk
1 c. nutmeats (optional)

Mix above ingredients. Pour into greased baking dish. Then mix & pour over cake dough 1 1/3 c. brown sugar; 2 c. boiling water; butter (size of a lemon). Bake in oven (350) for 35-40 min.

Pearl Exner

RHUBARB TORTE

Crust: 1 c. flour
2 T. sugar
½ c. oleo
pinch of salt

Combine ingredients at left and press into 8x11 pan. Bake at 325 for 20-25 min.

Filling: 2½ c. rhubarb
1½ c. sugar
1/3 c. rich milk
2 T. flour
3 egg yolks

Cook until thick. Pour over bottom crust.

Topping: 3 egg whites
6 T. sugar
¼ t. cream tarter

(cont')

RHUBARB TORTE (cont')

Beat egg whites & cream of tartar until stiff; add sugar and continue beating. Cover filling & brown at 325 for 10-15 min. Serves 12-18.

Helen Vardaman

SPICY APPLE CRISP

6 apples
½ c. sugar
¼ t. cloves
½ t. nutmeg
½ t. cinnamon
2 t. lemon juice

Pare & core & slice apples into a bowl; mix with lemon juice. Combine sugar & spices and mix lightly with apples. Put in buttered quart dish.

Blend: ½ c. sugar
3/4 c. flour
1/8 t. salt
6 t. butter
½ c. chopped walnuts (optional)

Mix until crumbly; sprinkle over apple mixture. Bake 45 min. at 350 or until apples are tender and crust brown.

Bonnie DeCamp

VANILLA DESSERT

Served at 1974 Mother-Daughter Banquet

2 c. Ritz crackers
1 stick margarine
2 t. sugar
qt. vanilla ice cream
2 pkg. instant vanilla pudding
2 c. milk
2 Heath candy bars, crumbled

Make a crust of first 3 ingredients and press in 9x12 pan. Mix pudding & milk. Heat until thick. Then add ice cream. Beat until smooth. Pour over crust. Let set 1 hour. Spread with cool whip or whipping cream. Cover with crumbled bars. Refrigerate. Serves 12.

Karen Axel

RICE FLUFF

1 pkg. lemon jello
½ pt. heavy cream, whipped
2/3 c. sugar
4 c. chilled, cooked rice
grated rind of 1 lemon

Prepare jello. When partially thick, whip until frothy. Add sugar to whipped cream, fold into gelatin. Add rice & lemon rind. Mold and chill until set. Place maraschino cherries on top for decoration.

Eileen Silver

STRAWBERRY SUPREME

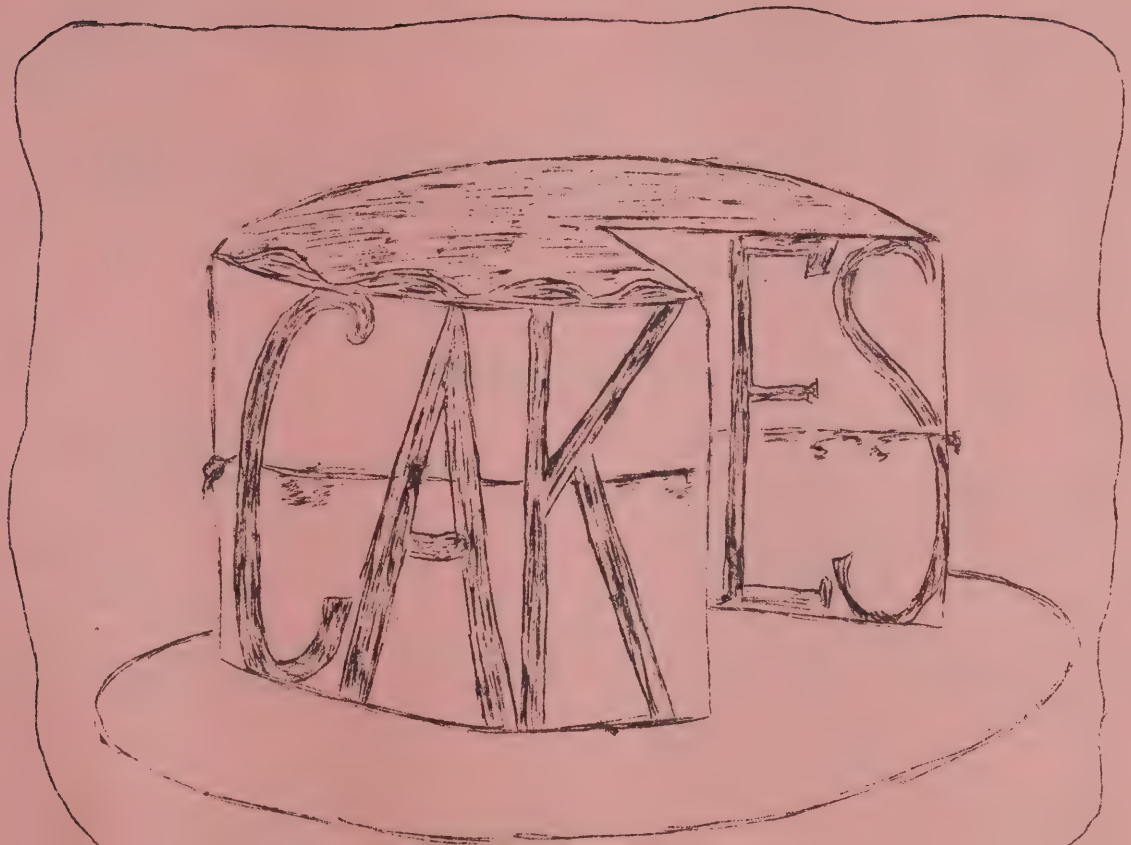
½ c. butter
1 c. flour
¼ c. brown sugar
½ c. walnuts

Mix together and bake on cookie sheet for 15 min. at 400, stirring often. When finished cooking, put in a bowl and save one third. Put 2/3 of topping in a 13x9x2 pan.

Mix: 1 pkg. (med. size) frozen strawberries
2 egg whites
1 c. sugar
1 T. lemon juice
1 t. vanilla

Beat these ingredients 15-20 min. with electric mixer at a medium speed; then add ½ pt. whipped-whipping cream. Pour mixture over crumbs. Then add rest of crumbs & sprinkle on top. Freeze overnight. Serves 12.

Cynthia Poikonen


CAKES

APPLE CAKE

2 c. white sugar
2 eggs
1 stick oleo
2 c. flour
1 t. soda
1 t. cinnamon
½ t salt
3 c. sliced apples

Combine ingredients and pour into greased 9x13 baking dish. Bake for 35 to 40 mintues at 350.

Bonnie DeCamp

FRESH APPLE CAKE

Mix together
3 c. finely-chopped apples
1½c. salad oil
2 c. sugar
2 eggs
2 t. vanilla

Mix together
3 c. flour
1 t. baking powder
½ t. cinnamon
1 c. coconut
1 c. nutmeats

Combine all ingredients and bake for 1 hour at 325. Use a 12x15 pan.

Joan Iddings

BANANA CAKE

1½ c. sugar
½ c. shortening
3 ripe bananas mashed (1¼ c.)
2 eggs
dash salt
¼ c. sour milk
1 t. soda
2 c. cake flour or sift regular flour twice
1 t. vanilla

Combine all ingredients and pour into a 9x13 pan. Bake 40 minutes at 350.

Mary Helen Roser

BUTTERSCOTCH 'CHEWY' CAKE

2 c. brown sugar, packed
3-4 eggs (3/4 c.)
1 T. butter
1½ c. flour
1½ t. baking powder
1 t. vanilla
1½ c. nutmeats

Beat eggs; add sugar and butter. Put over boiling water. Heat about 5 min. or until heated through. (stir). Remove from heat and add flour, baking powder, vanilla and nutmeats.

Bake in 9x11 pan for 30-35 min. at 350. Cool and cut in squares or "fingers". Sprinkle with powdered sugar.

Edna Miller

BROILED SUGAR COCONUT CAKE
From Boone Tavern

1 c. brown sugar
½ c. butter
2 eggs, well beaten
½ t. cloves
1 t. cinnamon

2 c. whole wheat flour
1 c. sour cream
1 t. baking soda
½ c. applesauce
1 c. raisins

******

1. Cream sugar & butter
2. Add eggs & mix well
3. Sift flour & spices
4. Mix raisins into flour mixture
5. Mix soda with sour cream
6. Add flour mixture, sour cream & applesauce to creamed mixture. Beat well.
7. Bake 30 min. at 350. Use an 8x11 pan.

During baking period, prepare icing as follows:

¼ c. butter
3/4 c. brown sugar
1 c. shredded coconut

Melt butter; add sugar & coconut. After cake has baked, pull oven rack out enough to permit room to spread icing over cake. Return cake to oven and turn on broiler to allow icing to sizzle for about 3 minutes.

Peg Slough

CARROT CAKE

3 c. flour
2 c. granulated sugar
2 t. baking powder
1 t. soda
1 t. ground cinnamon
½ t. salt

4 eggs, beaten lightly
1½ c. Wesson or Crisco oil
2 c. grated raw carrots
1 c. crushed, drained pineapple
½ c. broken pecan meats

Sift dry ingredients together. Beat eggs, salad oil and vanilla together. Add dry ingredients, carrots, pineapple & nuts. Bake in 9" pans or 13x9 pan for 25-30 min. at 350.

Cream together and spread on cake:

1 stick melted butter
1 8-oz. pkg. cream cheese

1 box powdered sugar
1 t. vanilla

Gladys Whitford

CHOCOLATE CAKE

$1\frac{1}{2}$ c. flour
$1\frac{1}{4}$ c. granulated sugar
$\frac{1}{2}$ c. crisco
1 c. hot water
1 t. vanilla
$\frac{1}{2}$ c. cocoa
2 eggs
1 t. baking powder
$\frac{1}{2}$ t. salt
1 t. soda

Cream shortening & sugar until soft. Add eggs and cream again. Add cocoa to hot water & dissolve completely, add to creamed mixture. Add dry ingredients slowly. Bake only 25 min. at 375. Cool and frost with Butterscotch Frosting. Makes 2 layers or one 13x9x2 cake.

BUTTERSCOTCH FROSTING

1 c. brown sugar
5 T. butter
$\frac{1}{4}$ c. milk
1 t. vanilla
$1\frac{1}{2}$ c. sifted powdered sugar

Combine sugar & butter. Bring to boil, stirring constantly. Add milk and cook 3 minutes. Cool to lukewarm. Add vanilla and powdered sugar. Beat until right consistancy for spreading.

LeAnnah Pratt

TEXAS CHOCOLATE CAKE

Boil together for 2 minutes:

1 c. water
2 sticks oleo
4 T. cocoa

Pour in mixing bowl and add the following ingredients and mix well:

2 c. sugar
2 c. sifted flour
½ t. salt
2 eggs
1 t. soda
1 T. vanilla
1 c. sour cream

Bake in sheet pan for 20 mins. at 325. Cool 5 min. and ice with:

6 T. milk
4 T. cocoa
1 stick oleo

Boil these together for 1 min. and add to 1 lb. powder sugar. Beat well.

Mrs. Kenneth Patterson

VARIATION: Use only half the above amounts of both cocoa and sour cream. Omit vanilla from cake, but use 1 t. vanilla and 1 c. chopped nuts in frosting.

Mrs. L. E. Berhalter and
Martha Routsong

CHOCOLATE CHIP DATE CAKE

1 c. chopped dates
1 t. baking soda (sprinkle over dates)
1½ c. boiling water (pour over dates & soda, cool)

½ c. shortening creamed with
1 c. sugar
2 or 3 beaten eggs
1½ c. plus 2 T flour (measure before sifting)
3/4 t. soda, ¼ t. salt (sift together)

Add flour-date mixture alternately to creamed mixture. Before baking, sprinkle over cake batter: 1 pkg chocolate chips, 1/3 c. sugar and ½ c. chopped nuts. Use 9x13 pan and bake for 35-40 min. at 350. Serve plain or with cream.

Edith Soudah

WHITE CHOCOLATE CAKE

¼ lb. white chocolate
½ c. boiling water
2 c. sugar
1 c. butter
4 eggs

1 t. baking powder
1 t. vanilla
1 c. buttermilk
1 c. flaked coconut
1 c. chopped nuts
2½ c. flour

(con't)

WHITE CHOCOLATE CAKE (con't)

Melt chocolate in water; let cool. Add eggs, one at a time. Add chocolate. Beat well. Add vanilla alternately with sifted flour, baking powder and buttermilk. Stir in coconut and nuts. Bake 25-30 min. at 350. Use layer pans.

Joan Iddings

CHOCOLATE-CINNAMON CAKE

In large bowl:
2 c. flour
2 c. sugar

In sauce pan:
1 stick butter
4 T cocoa
½ c. crisco oil
1 c. water

Bring to boil & add to flour & sugar mixture. Add:
½ c. buttermilk
2 eggs
1 t. soda
1 t. cinnamon
1 t. vanilla

Bake 20 min. in 350 oven using a cookie sheet with sides.

ICING

5 min. before cake is done, boil 1 stick butter, 4 T cocoa & 6 T. milk. Add 1 lb. powdered sugar & ½ c. nuts. Ice while hot.

Pat Durbin, Martha Routsong

COCKTAIL CAKE

1 box white or yellow cake mix
4 eggs
1 pkg. dream whip
1 can fruit cocktail (#303)

Put all in large mixing bowl. Beat with electric mixer. Pour in 9x13 greased pan. Bake at 350 for time given on box.

ICING

$\frac{1}{4}$ lb. butter or oleo
1 c. brown sugar
$\frac{1}{4}$ c. condensed milk

Mix. Boil for 3 min. (Watch, as this burns easily.) Add 1 t. vanilla; 2/3 c. coconut. Pour on hot cake. Put under broiler until it bubbles. Watch, it burns! This topping is good on most cakes.

Mrs. L. E. Berhalter

FRUIT UPSIDE-DOWN GINGERBREAD

$\frac{1}{4}$ c. butter
$\frac{1}{2}$ c. brown sugar (packed)
8 pecan halves (optional)
1 can (1 lb.) fruit cocktail (well drained)
1 pkg. gingerbread mix

Melt butter in 9" ring mold ($1\frac{1}{2}$ qt.) Blend in brown sugar. Spread mixture over bottom of pan. Arrange pecans & fruit cocktail

(con't)

FRUIT UPSIDE-DOWN GINGERBREAD (con't)

over sugar mixture. Mix gingerbread according to package directions. Pour over fruit.

Bake 35-40 min. at 350. Remove from oven & immediately place serving plate on pan and turn pan and plate upside down. Do not remove pan for a minute to allow sugar mixture to run down over cake. Serve warm with whipped cream or ice cream. Serves 9.

Mrs. Donald Christenson

KRAZY KAKE

Place your sifter into an 8 in. square pan. Put into it:

1½ c. sifted flour
1 c. sugar
1 t. soda
½ t. salt
3 T. cocoa

Sift these ingredients into pan. Make 3 indentions in the mixture. Place in each of the indentions one of the following:

1 t. vanilla
1 T. vinegar
5 T. oil or shortening

Gradually pour in 1 c. water. Beat in pan until smooth. Bake 35 min. at 350. Cool on rack 10 min., loosen edges, turn upside down and leave until cake falls out of pan. Frost (optional). Peppermint frosting is good.

Isabel Walter

GRILLED BUTTERMILK CAKE

1 c. sugar
½ c. butter (scant)

Cream above ingredients. Then add: 3 egg yolks

1 c. buttermilk
1½ c. sifted flour, sifted with
1 t. soda
1 t (rounded) baking powder
1 t. cinnamon
1 t. salt
½ t. cloves
½ t. allspice

Beat thoroughly and fold in 3 egg whites, beaten stiffly and 1 t. vanilla. Bake in 9x13 pan at 350. After baking and while still warm, spread over top:

10 T. brown sugar
½ c. butter
4 T. cream
1 c. pecans

Mix well and spread over cake top and place under broiler until lightly browned.

Mrs. Kenneth Patterson

LAZARUS FUDGE CAKE

½ c. butter or margarine
2 c. sugar
2 well beaten egg yolks
4 oz. unsweetened chocolate (melted and cooled)
2 t. vanilla
2 c. cake flour
2 t. baking powder
¼ t. salt
1½ c. milk
2 stiffly-beaten egg whites

Cream butter until soft & smooth. Gradually add sugar, beating until very fluffy. Beat in vanilla, egg yolks & chocolate. Add sifted dry ingredients alternately with milk. Fold egg whites into batter. Pour into two 9" greased & floured cake pans. Bake at 375 for 35 min.

FILLING

½ lb chopped, pitted dates
½ c. finely chopped nuts
½ c. water

Combine dates & water. Boil 5 min. or until thick, stirring constantly. Add nuts and cool. Spread filling between layers and frost with a fudge icing.

Avis Mabus

A NEW CAKE

Bake one box of lemon cake mix as directed, in a 9x12 pan. Remove from oven. Pour over cake one 20-oz. can of crushed pineapple, juice and all. Cool.

Frost with lemon instant pudding mixed with 1 c. milk and folded into one large container of cool whip. (Use any flavor you like.)

Mrs. L. E. Berhalter

"POOR MAN'S" FRUIT CAKE

1 c. dark brown sugar
½ t. cloves
½ t. salt
½ c. shortening
1 t. cinnamon
1 t. nutmeg
1 c. water
1 c. raisins

Boil above ingredients for 5 min. Add ½ t. soda, stir and cool. Add 2 cups sifted flour and ½ t. baking powder.

Pour batter into a 10" tube pan lined with wax paper. Bake at 350 for 45 min.

Estelle Slagle

OLD WITCH'S MAGIC NUT CAKE

3 eggs
1 lb. can of pumpkin
3/4 c. vegetable oil

Mix above ingredients together, then add:

2½ c. flour
2¼ c. sugar
1½ t. baking soda
3/4 t. cinnamon
1 c. yellow raisins
½ c. chopped walnuts

Pour into loaf pan or 2 round 8" pans (greased). Bake at 350 for 35 min or so. Frost with:

3 oz. cream cheese
4 T. butter
1 t. lemon juice or vanilla
½ box powdered sugar

Sprinkle cake with chopped walnuts.

Cynthia Poikonen

POPPYSEED CAKE

1 pkg. yellow cake mix
1 pkg. instant lemon pudding
4 T. poppyseeds
1 c. water
½ c. liquid shortening
4 eggs

Mix together dry ingredients. Add water & liquid shortening. Add eggs, one at a time, blending well after each.

(con't)

POPPYSEED CAKE (con't)

Pour batter into well greased and floured bundt pan. Bake at 350 for 45 min. Allow cake to cool in pan for 15 min. before removing.

Drizzle or sprinkle with confectioner's sugar.

Marla Robinson

PRUNE CAKE

1 c. granulated sugar
½ c. butter
2 eggs
1 c. prune juice
1 c. cooked, seeded prunes
1 t. soda, dissolved in
1 T. hot water
1 t. cinnamon
1 t. cloves
2 c. flour

Cream together sugar and butter. Add other ingredients. Grease & flour a loaf or angel cake pan. Bake at 350-370 for about 40 min. (test). Frost with butter frosting or top with whipped cream.

Ruth Urban

PUMPKIN CAKE

3 c. sugar
2 c. pumpkin
1 t. salt
3 c. flour
1½ c. oil
4 eggs
1½ c. chopped walnut meats
2 t. baking powder
2 t. soda
2 t. cinnamon

Mix sugar & oil. Add eggs. Mix together soda, baking powder, salt, cinnamon and flour. Add remaining ingredients. Grease & flour angel cake pan. Bake at 350 for 1½ hours.

Catharine Platner

RHUBARB PUDDING CAKE

4 c diced rhubarb
1 c. sugar
3/4 c. water
¼ c. veg. shortening
½ c. sugar
1 egg
½ t. vanilla
1 c. flour
2. t. baking powder
½ c. milk
¼ t. salt

Cook first 3 ingredients. Keep hot. Beat next 4 ingredients. Sift flour & baking powder. Add with milk to creamed ingredients. Pour batter into 9" square pan.

(con't)

RHUBARB PUDDING CAKE (con't)

Pour hot rhubarb sauce over top of batter. Bake 40 min. in 350 oven. If preferred, top with cream when served. This cake is best warm.

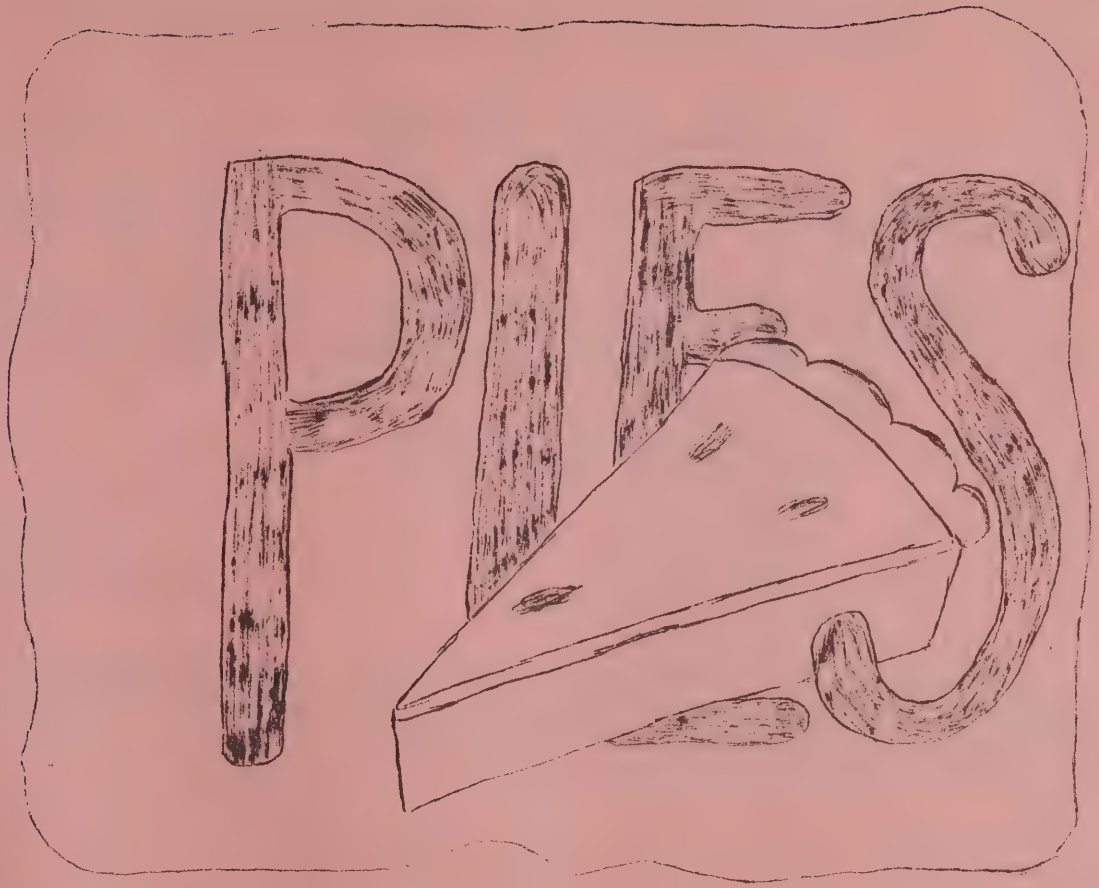
Martha Routsong

DECORATOR CAKE ICING

½ c. crisco
1 box powdered sugar
¼ c. milk
1 t. vanilla
1 t. almond extract

If too thick, add a little more milk, a spoonful at a time. If you have some left over, it can be put in a sealed bowl and refrigerated. Keeps indefinitely. Can be colored, if desired.

June Roberts


PIES

CHOCOLATE ALMOND BAR PIE

20 marshmallows
4 small chocolate almond bars
2/3 cup milk
1/2 pint whipped cream

Combine first three ingredients. Melt in double boiler over hot water. Cool. Fold in whipped cream and put in baked pie shell. Chill several hours before using.

Muriel Crowell

COCONUT IMPOSSIBLE PIE

1½ cup sugar
4 eggs
½ stick oleo
1 t. vanilla
2 cup milk
½ cup flour
4 oz. coconut

Put ingredients in blender or mixer and mix at high speed. Pour into a large pie pan and bake 45 minutes at 350 degrees.

Mrs. L. E. Berhalter

COCONUT OATMEAL PIE

Beat well:

3/4 cup white sugar
3/4 cup dark Karo syrup
1 stick butter or oleo (soft)
2 eggs
1 t. vanilla
½ t. salt

Add: 3/4 cup quick rolled oats and ½ cup coconut.

Pour in unbaked pie shell. Bake 350 degree oven about 50 min., until knife comes out clean when tested in center.

Geneva Kimmell

COCONUT-PINEAPPLE PIE

1½ cup sugar
2 T. flour
1 stick margarine
2 beaten eggs
2 t. vanilla
1 can (13½oz.) crushed pineapple
1 small can angel flake coconut

Mix first three ingredients together until smooth; add eggs, vanilla, pineapple and coconut and mix well. Bake 45 min. at 350 degrees. Makes one large and one small pie.

Joan Iddings

EASY STRAWBERRY PIE

1 qt. fresh strawberries
1 cup sugar
¼ t. salt
3 T. cornstarch
1 c. water
1 9" baked pie shell
1 c. whipped cream
red food coloring

Wash, then crush half the berries and combine with sugar. Add cornstarch, salt and water. Cook over low heat until thick and clear, stirring constantly.

Add small amount of red food coloring to intensify color if desired. Cut the remainder of the berries in half and line the baked pie shell. Pour cooked mixture over the berries. Chill and spread with whipped cream.

Marla Robinson

NEVER FAIL PIE CRUST

3 c. flour
1 c. shortening
1 t. salt
1 egg beaten
1 t. vinegar
4 T. ice water

Cut shortening into flour. add rest of ingredients. Can be stored in refrigerator for a long time. Makes 2 crust pie and 1 shell.

LeAnnah Pratt

PIE CRUST

2 cup flour
½ cup vegetable oil
¼ cup milk

Add oil to flour first, then milk. Mix as little as possible. Milk need not be mixed in completely. Partially mix until milk is completely soaked in. Divide into two balls; roll out between sheets of wax paper. Makes 2 nine inch shells or one double crust.

Colleen Moore

PECAN PIE

2 eggs
1 c. sugar
1 stick oleo
3 t. vinegar
1 t. vanilla
1 c. chopped pecans

Melt oleo and sugar. Beat eggs, vinegar and vanilla and add to first mixture and add pecans. Pour into raw pie shell and bake 30 minutes at 350 degrees. Makes 1 pie.

LeAnnah Pratt

PUMPKIN PIE

2 eggs
2 cups pumpkin
1 cup brown sugar
½ cup milk
½ t. cinnamon
½ t. ginger
¼ t. cloves
½ t. salt
1 T. melted butter

Combine and pour into unbaked crust. Bake 45 minutes at 425 degrees.

Bonnie DeCamp

RHUBARB PIE

3 cups rhubarb
1 cup plus 1 T. sugar (brown or white)
3 heaping T. flour
3 egg yolks
cinnamon to taste

Cut rhubarb into pieces, scald and let drain well. Mix all ingredients over rhubarb and bake 35 to 40 minutes. Beat egg whites stiffly and top the pie, returning it to oven for about 10 minutes until brown.

Joan Iddings

RHUBARB SURPRISE PIE

1 cup sifted flour
1 t. baking powder
½ t. salt
2 T. butter
1 egg beaten
2 T. milk
1 3 oz pkg. strawberry jello
½ cup flour
1 cup sugar
½ t. cinnamon
¼ cup melted butter
3 cup diced, raw, rhubarb

Sift first 3 ingredients, cut in butter, add egg and milk. Mix and press into greased 9 inch pie pan. Arrange rhubarb in pie shell; sprinkle with gelatin; combine remaining ingredients. Sprinkle on top of pie. Bake at 350 degrees for 50 minutes or until rhubarb is tender. Beverly Hutchins

TOPPING FOR DUTCH APPLE PIE

1 cup brown sugar
4 T. flour
2 T. butter
salt

Mix above ingredients well and sprinkle over the top of apple pie and bake.

Gladys Whitford

OLD FASHIONED CREAM PIE

1 pint coffee cream
dash salt
3 T. flour
Beaten whites of 3 eggs.
1½ cup light brown sugar
1 t. vanilla
2 T. granulated sugar

Combine cream, brown sugar, salt, vanilla and flour. Beat egg whites until stiff peaks are formed; add granulated sugar. Fold into first mixture. Pour into unbaked shell. Bake 15 minutes at 400 degrees, then 35 minutes at 275 degrees. Makes two pies.

Eileen Silver

STRAWBERRY CREAM PIE

4 T. butter
4 T. flour
1 cup milk
1 cup sugar
3 egg yolks

Mix and cook all ingredients until thick. Put into baked pie shell and fill with fresh strawberries. Top with meringue.

Barbara Davis

VELVETY CUSTARD PIE

4 slightly beaten eggs
½ cup sugar
¼ t. salt
1 t. vanilla
2½ cup scalded milk
nutmeg
1 9" unbaked pastry shell

Thoroughly mix eggs, sugar, salt and vanilla. Slowly stir in hot milk. At once, pour into baked pastry shell. (To avoid spills, fill at oven.) Dash top with nutmeg. Bake in very hot oven (475) for 5 minutes. Reduce heat to 425 and bake 10 min. longer or until knife inserted halfway between center and edge comes out clean. Chill. This pie bakes in 15 minutes and crust does not become soaked.

Eileen Silver

WHITE CHRISTMAS PIE

Mix and set aside: ¼ cup cold water and 1 T. gelatin

Place in saucepan: ½ cup sugar
2 T. flour
½ t. salt
3 egg yolks, slightly beaten
1½ cup milk

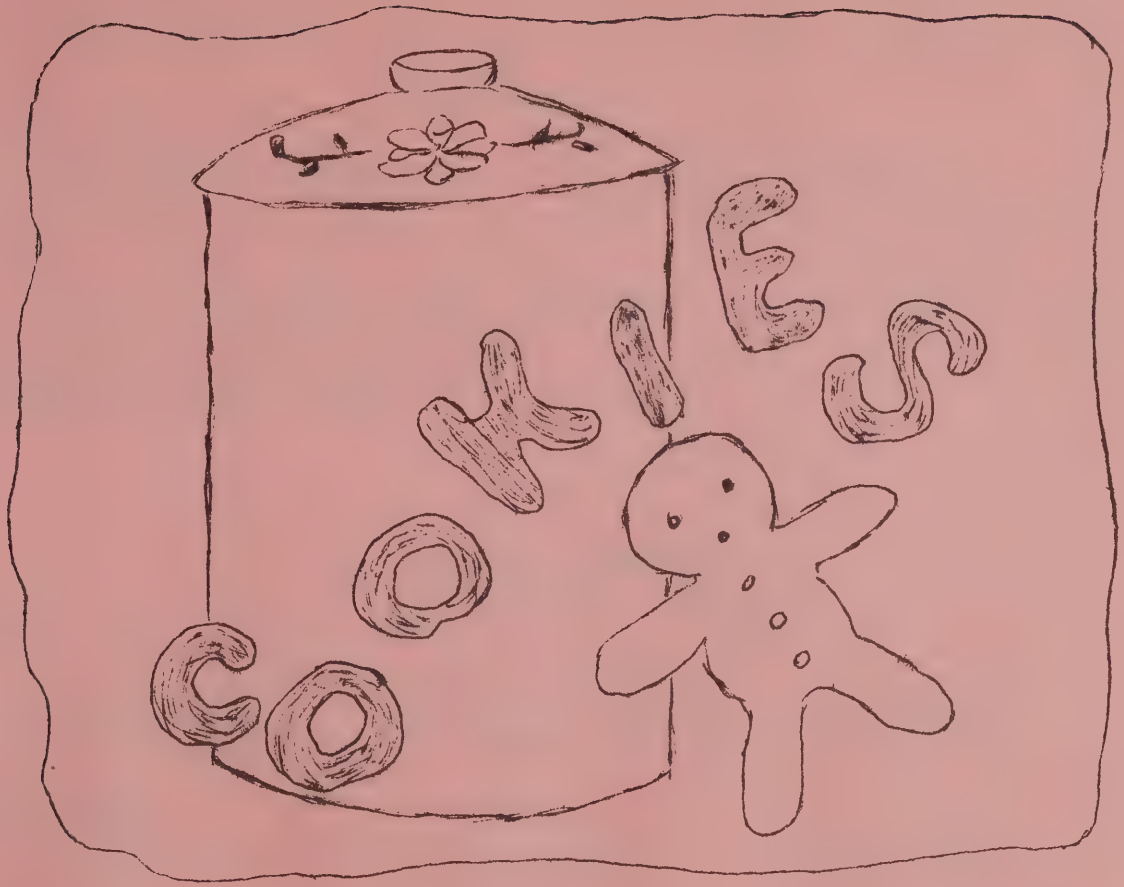
Cook over low heat until it boils, stirring constantly. Boil 1 minute. Remove from stove and add gelatin. Cool. When starting to set, fold in:

3/4 T. vanilla
¼ t. almond extract
3 egg whites, stiffly beaten with
½ cup sugar and ⅛ t. cream of tartar

Fold in: ½ cup cream, whipped
1 cup moist coconut

Pour in baked pie shell. Refrigerate and serve with thin layer of whipped cream.

Mrs. Kenneth Patterson


COOKIES

APPLE BAR

2 c. brown sugar
2/3 c. margarine or butter
2 eggs, beaten
2 c. sifted flour
¼ t. salt
2 t. baking powder
1 t. vanilla
1½ c. apples, cut fine

Cream sugar & shortening. Add eggs, vanilla & salt. Add flour & baking powder. Mix well.

Fold in apples. Bake 35 to 40 minutes at 350. Cool. Cut in bars or squares. Bake in 9 x 13 pan.

Helen Moses

APRICOT PINWHEELS

Filling: 1 8 oz. pkg. dried apricots, chopped
½ c. sugar
¼ c. chopped walnuts or pecans

Combine apricots, sugar & ½ c. water. Cook, stirring constantly until thickened. Remove from heat and add nuts. Cool.

Cookie Dough:

2 c. flour
½ t. salt
½ t. soda
1 c. sugar
1 egg
½ c. butter
½ t. vanilla

(cont')

APRICOTS (cont')

Beat butter, sugar and egg until fluffy. Add vanilla. Beat in flour, salt, soda, at low speed. Divide dough into four parts. Roll out on waxed paper. Spread with filling and roll up dough tightly and wrap in waxed paper and refrigerate 2 hours or overnight. Slice about ¼ inch thick and bake in oven at 350 degrees until done. Makes 8 dozen.

Barbara Davis

BROWNIES

½ c. butter, creamed
1 c. sugar
2 eggs
½ c. cake flour
½ c. nuts
2 squares melted chocolate
½ t. vanilla

Bake in greased 8 x 8 pan in 300 oven for 50 minutes.

Muriel Crowell

COCONUT OUTMEAL COOKIES

1 c. sifted flour
½ t. baking powder
½ t. soda
½ c. margarine or shortening
½ c. firmly-packed brown sugar
1 egg
1 t. vanilla
½ c. quick-cooking outmeal
1 c. coconut
½ c. white sugar

Sift flour with other dry ingredients. Cream butter, add sugar and cream until light and fluffy. Add egg & vanilla. Beat well. Add flour mixture in four parts. Mix oats & coconut. Drop by teaspoon into ungreased cookie sheet. Bake 375 for 9 - 12 minutes or until golden brown. Makes 2½ doz.

Beverly Hutchins

COCONUT OUTMEAL COOKIES

1½ c. sifted flour
1 t. baking powder
1 t. soda
½ t. salt
1 c. oatmeal
½ c. white sugar
½ c. brown sugar
½ c. butter
1 egg
1 c. coconut

May be mixed same as above re recipe. Shape into balls. Bake at 350 for 12 - 15 minutes. Makes 2 dozen.

Helen Moses

CHILLED COOKIES

½ c. brown sugar
½ c. white sugar
½ c. butter
½ c. other shortening
2 eggs, well beaten
2 3/4 c. flour
½ t. salt
½ t. soda
½ t. cinnamon
½ t. cloves
½ c. chopped nuts

Cream sugars, shortenings; add eggs. Sift 1½ c. of the flour, salt, soda & spices. Add this to mixture. Gradually work in the rest of flour and the nuts. Form into 2 rolls. Chill overnight. Slice & bake for 12 minutes at 375.

Glada Dillon.

CHINESE ALMOND CAKES

1 c. rice flour
4 T. lard
1 egg
2 T. almond oil or peanut oil
1 c. sugar
1 t. baking powder
1½ t. almond extract
½ c. chopped almonds
¼ t. salt

Cream lard and sugar; add oil & cream well. Beat egg & add to above. Whip together until fluffy. (cont')

CHINESE ALMOND CAKES (cont')

Add flour, baking powder, salt & nuts. Beat well. Form into walnut size balls. Place half almond on top. Put on greased cookie sheet, 2 inches apart. Bake 20 minutes at 350. Makes 3 dozen.

Peg Slough

CHOCO MINT SNAPPERS

1 6 oz. pkg mint chocolate chips
2/3 c. shortening
½ c. sugar
1 egg
¼ c. corn syrup
1 3/4 c. flour
2 t. soda
¼ t. salt
1 t. cinnamon

Mix shortening, sugar and egg. Melt chocolate chips and add to first mixture along with corn syrup, then add flour, soda, salt and cinnamon. Shape dough into balls. Roll in sugar. Bake at 325 degrees.

Barbara Davis

COWBOY COOKIES

4 c. flour
2 t. soda
1 t. salt
1 t. baking powder
2 c. shortening
2 c. white sugar
2 c. brown sugar
4 eggs
4 c. rolled oats
2 t. vanilla
1 large package chocolate chips

Cream shortening, eggs and sugar. Add flour, salt, soda and baking powder. Stir in oats, vanilla and chocolate ships. Bake at 325 until done. Makes 10 dozen.

Barbara Davis

CRUNCHY JUMBLE COOKIES

1¼ c. all-purpose flour
½ t. baking soda
¼ t. salt
½ c. margarine or butter, softened
1 c. sugar
1 egg
1 t. vanilla
2 c. Rice Krispies cereal
1 6 oz. pkg. (1 c.) semi-sweet morsels

Bake at 350 deegrees for about 12 minutes. Makes about 3½ dozen cookies 2½ inches in diameter.

Mary Helen Roser

DATE FILLED BARS

2 c. oatmeal
2 c. flour
1 c. shortening
1 t. baking soda
3/4 c. sour milk

Mix above ingredients together. Take half of mix, roll out between wax paper and place on a cookie sheet (after peeling off wax paper). Put filling on, then roll out other half of mixture. Bake at 350 degrees for 30 minutes.

FILLING

1 pkg. cut up dates (1 lb.)
1 c. water
1 c. sugar

Cook on stove until spreadable and thick, but lumpy. Serves ten.

Colleen Moore

ENGLISH TOFFEE BARS

2 c. chopped pecans
1½ c. brown sugar, packed
1 c. butter or margarine
9 oz. milk chocolate candy, broken

Butter 9x13 loaf pan. Spread pecans in pan.

Continued

ENGLISH TOFFEE BARS continued

Heat sugar & butter to boiling, stirring constantly. Boil over medium heat, stirring constantly, 7 to 10 minutes, or to hard crack (310) stage. Immediately spread mixture evenly over nuts in pan. Sprinkle chocolate pieces over hot mixture. Place baking sheet over pan to hold heat and melt chocolate. Spread chocolate over candy when melted. While hot cut into 1½-inch squares. Let stand a few hours.

Mrs. Russell DeCamp

FRESH APPLE COOKIES

Cream together:	1 c. shortening and 2 2/3 c. brown sugar.	
Add:	2 eggs	
Sift together:	4 c. flour	1 t. salt
	2 t. cinnamon	1 t. nutmeg
		2 t. cloves
Add alternately with flour:		
	2 c. raisins	2 c. chopped apples
	2 c. chopped pecans	
Add:	½ c. milk	2 t. soda

Drop by teaspoonfuls. Bake 10-12 minutes at 375. Makes 4½ doz.

Joan Iddings

GRAHAM CRACKER COOKIES

24 graham crackers
1 stick melted oleo
3/4 c. brown sugar
nutmeats

Put crackers in a large jelly roll pan. Over them spread the margarine mixed with sugar. Bake for 10 minutes at 325 degrees. Remove from oven and sprinkle with nutmeats.

Mrs. L. E. Berhalter

HOLIDAY COOKIES

2 c. brown sugar
1 c. margarine
2 eggs
3 3/4 c. flour
1 t. soda
½ t. salt
½ c. buttermilk
½ c. chopped nutmeats
1 c. cut up dates
1 c. cut up candied fruit

Cream sugar and shortening, add eggs. Mix well. Sift dry ingredients. Add buttermilk. Mix well. Then add nuts and fruit. Drop by teaspoonfuls on greased cookie sheet. Bake at 360 degrees for 10-12 minutes.

Mrs. Guy Miller

GINGER SNAPS

3/4 c. butter
1 c. brown sugar
¼ t. mint flavoring
1 egg
½ c. molasses
2 c. sifted all-purpose flour
½ t. salt
2 t. baking soda
1 t. ginger
1 t. cinnamon
½ t. cloves
1 c. chopped almonds
¼ c. granulated sugar

Cream brown sugar, butter & mint. Add egg & molasses. Beat. Add sifted dry ingredients; add almonds & mix well. Chill. Shape into one-inch balls, roll in granulated sugar. Bake on greased cookie sheet about 2 inches apart at 350 degrees for about 15 minutes. Makes about 5 dozen.

Louise Button (from MaryRunden)

GRAHAM CRACKER COOKIES

2 c. crushed graham cracker crumbs
1 can Eagle Brand condensed milk
½ c. chocolate bits
½ c. shredded coconut
½ c. nutmeats

Mix first two ingredients, then add remaininder. Drop by small spoonfuls on greased cookie sheet & bake only 10 min. at 350.

Helen Moses

HOLIDAY TEA CAKES

1 c. butter
½ c. sifted confectioner's sugar
2 T. lemon-flavored instant tea
1 t. vanilla
2½ c. sifted flour
¼ t. salt
3/4 c. finely-chopped pecans

Cream butter, sugar & tea. Add vanilla; add flour & salt. Fold in chopped pecans. Chill for 1 hour. Form into half-inch balls, then roll in powdered sugar. Place on ungreased cookie sheets. Bake at 400 degrees for 10-12 minutes.

Peg Slough

LEMON BARS

1 c. sifted flour
¼ c. sifted confectioner's sugar
½ c. butter or margarine
3/4 c. white sugar
½ c. flaked coconut (optional)
½ c. sifted flour
½ t. baking powder
2 eggs, beaten until light
2 T. lemon juice
1 t. grated lemon rind

Combine flour & powdered sugar; Cut in butter until mixture resembles coarse meal. Pat mixture evenly into 9x9x2 pan. Bake in 350 oven for 15 minutes. Cool. Combine white sugar, flour and baking powder; add eggs & blend. Add juice, rind & coconut.

Continued

LEMON BARS (continued)

Spread this mixture on crust. Bake at 350 degrees for 25 minutes or until lightly browned on top. Cool. Sprinkle lightly with confectioner's sugar.

Ruth Napier

LOW SODIUM BROWNIES

3/4 c. sifted flour
2 oz. chocolate
1 c. chopped nuts
1/3 c. shortening
1 c. sugar
2 well-beaten eggs

Measure sifted flour. Melt shortening and chocolate together. Beat eggs until light and lemon colored; add sugar; add chocolate mixture; add dry sifted ingredients, nuts and vanilla. Mix well. Bake in greased 8-inch pan at 350 degrees. Do not allow brownies to get too well done. Makes about 24. Bake about 15 minutes.

Isabel Walter

NO-BAKE COOKIES

2 c. white sugar
½ c. oleo
½ c. milk
4 T. cocoa

Boil above ingredients for 2 minutes, then remove from heat.

Add: ½ c. peanut butter
3 c. quick oats
1 t. vanilla

Place on wax paper by spoonfuls; let dry and stiffen. Makes 24-48 cookies.

Colleen Moore

NUT SQUARES

½ lb. butter or oleo
1 c. sugar
2 c. flour
dash of salt
½ t. baking powder
1 whole plus 1 egg yolk

Stir and spread in a 10x15 cookie sheet. Brush with egg white. Sprinkle with brown sugar, cinnamon and nuts. Bake at 325 degrees until lightly browned.

Geneva Kimmell

OATMEAL CRISPIES

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
3 well-beaten eggs
1 t. vanilla

1½ c. flour
1 t. salt
1 t. soda
3 c. quick-cooking oats
½ c. nuts, if desired

Thoroughly cream shortening & sugar; add eggs & vanilla; beat well. Add sifted dry ingredients. Add oatmeal & nuts. Mix well. Shape in rolls; wrap in waxed paper & chill overnight. Slice ¼ inch thick; bake on ungreased cookie sheet in moderate oven (350) for 10 minutes. Makes about 5-6 dozen. I bake a couple of dozen at a time. Will keep in the refrigerator for several days.

Charlotte Galloway

OVERNIGHT COOKIES

Cream together: 1 c. brown sugar 1 c. lard
1 c. white sugar 3/4 c. butter or oleo

Add: 3 beaten eggs
Sift: 3 c. flour 1 t. cinnamon 1 t. salt
1 t. soda 1 t. cloves

Mix in order given, add nuts if desired. Shape into 2 rolls & refrigerate overnight. Bake at 400 degrees for 10 minutes.

Mildred Herrick

PEANUT BUTTER BARS

1 c. crunchy peanut butter
2/3 c. softened margerine
1 t. vanilla
2 c. firmly-packed brown sugar
3 eggs
1 c. flour
½ t. salt

Mix and pour into a 9x15 pan. Bake 35 minutes at 350 degrees.
Mix 3/4 c. powdered sugar and 2 t. water. Drizzle over hot cake in lines all going in the same direction.
Mix ¼ c. semi-sweet chocolate bits and 1 t. shortening and melt over hot water. Drizzle over cake in opposite direction of white frosting. Cool and cut into bars.

Marge Jacobs

PEANUT BUTTER HEALTH COOKIES

½ c. butter
½ c. peanut butter
1 c. dark brown sugar
1 egg
1½ c. sifted flour
3/4 t. soda
½ t. nutmeg
2 T. sesame seeds
½ t. vanilla
1 beaten egg white
1 c. wheat germ

Cream first 4 ingredients. Add flour & soda. Add remaining ingredients. Shape into balls, dip in eggwhite & roll in wheat germ. Put 2 inches apart on greased cookie sheet. Bake at 375 for 10-12 minutes. Makes 3 dozen.

Peg Slough

PHILADELPHIA SAND TARTS

1 c. butter
2 c. sugar
2 eggs plus 1 egg yolk
1 t. vanilla
4 c. sifted flour
1 egg white, slightly beaten
2 T. sugar
½ t. cinnamon

Cream butter & sugar until light & fluffy; add eggs & egg yolk, one at a time, beating well. Stir in vanilla. Add flour gradually, mixing well. Shape by hand, or with cookie press, or roll to about ¼ inch on lightly-floured board & cut as desired. Place on ungreased cookie sheet about 1½ inches apart.

Brush with egg white & sprinkle with cinnamon-sugar mixture, or may be decorated for Christmas cookies. Bake at 375 for about 15 min. until golden brown. Makes 8 dozen.

Mrs. Gene Rhodes

PUMPKIN COOKIES

2 c. firmly packed brown sugar
2 c. canned or cooked pumpkin
1 c. salad oil
1 t. vanilla
4 c. flour
2 t. soda
2 t. baking powder
1 t. salt
1 t. cinnamon
1 t. nutmeg
2 t. ginger
2 c. raisins
1 c. nuts

Continued

PUMPKIN COOKIES (continued)

Combine ingredients and drop on oiled baking sheet. Drop by spoonfuls. Bake at 350 degrees for 12-15 minutes. Makes seven dozen moist, soft cookies.

June Roberts

SOFT GINGER COOKIES

1¼ c. butter
1/3 c. brown sugar, firmly packed
1½ c. molasses (sorghum or light Br'er Rabbit)
1 egg
1 t. ground ginger
1½ t. cinnamon
1½ t. allspice
4½ c. sifted flour
½ c. water
4 t. baking soda
½ t. salt

Stir up and refrigerate overnight. Roll out or drop by teaspoon fuls. Bake at 375 degrees.

Gladys Whitford

SOUTHERN PECAN BARS

1 1/3 c. flour
½ t. baking powder
1/3 c. butter
½ c. brown sugar

Sift first two ingredients. Cream butter and sugar. Mix together until mixture resembles coarse meal.

Add 1 cup chopped pecans; mix well and pat firmly into a 13x9x2 pan. Top with the following:

2 eggs, beaten until foamy
3/4 c. dark Karo syrup
½ c. brown sugar
3 T. flour
½ t. salt
1 t. vanilla

Sprinkle with 3/4 c. pecans, or if desired, fold the chopped pecans into filling before pouring over crust and arrange thirty pecan halves over top, one for each bar. Bake at 350 degrees for 25 to 30 minutes. Cool in pan and cut into bars.

Gladys Whitford

SUGAR COOKIES

3 c. flour
2 t. baking powder
½ t. salt
1 c. granulated sugar
2 eggs
½ t. vanilla
½ c. milk
2/3 c. shortening

Sift dry ingredients. Cream shortening and sugar. Add beaten egg & vanilla. Add dry ingredients & milk, slowly, and blend well. Chill at least 1 hour. Roll ¼ inch thick. Cut any pattern you wish. Brush with unbeaten egg white & sugar, or decorate for Christmas. Bake for 10 min. at 350 degrees. Ice, if you don't like egg white mixture.

LeAnnah Pratt

REFRIGERATOR COOKIES

4 c. flour
2 c. brown sugar
1 c. Crisco
1 t. salt
2 t. soda
1 t. cream of tartar
2 eggs
1 c. nutmeats
1 c. maraschino cherries

Mix as for sugar cookies (above), adding nuts & cherries after addition of eggs. Form into 2 rolls and refrigerate overnight. Slice ¼ inch thick. Bake at 400 degrees for 10 minutes.

LeAnnah Pratt

SURPRISE MERINGUES

2 egg whites
1/3 t. salt
1/8 t. cream of tartar
1 t. vanilla
3/4 c. sugar
1 6-oz. pkg. semi-sweet chocolate bits
¼ c. chopped nuts

Beat first 4 ingredients until soft peaks form; add sugar gradually, beating until stiff. Fold in bits and nuts. Drop mixture by teaspoonfuls onto cookie sheet covered with brown paper. Bake at 300 degrees for 25 minutes. Yield: 2 dozen.

Pat Durbin

YUM YUMS

1 egg, beaten
1 c. sugar
1 c. chopped nuts
1 c. chopped dates
½ c. milk
1 t. vanilla
1 c. flour
1 t. baking powder
pinch of salt

Mix together in order given. Bake for 20 minutes. Cut in desired shape when cool; put in a bag of powdered sugar and shake well. These stay moist. Use a 9x13 pan. Bake at 350 degrees.

Bonnie DeCamp

BUCKEYES (Candy)

½ lb. butter
1 lb. peanut butter
1½ lb. powdered sugar
1 large pkg. chocolate chips
½ cake paraffin

Soften butter; work in peanut butter and sugar. Form into balls the size of small buckeyes (chestnut).

Melt in double boiler over hot water the chocolate and paraffin.

Dip balls into hot chocolate, leaving bare spot to resemble buckeye. Use a 2 or 2-tined fork to dip buckeyes. Usually, there is enough chocolate to dip twice. Keep refrigerated.

Jane Hensen

CANDY

1½ c. light brown sugar
1½ c. white sugar
1½ c. milk
1½ oranges (grated rind)
1 T. Karo (scant)
1/3 stick butter
pinch of salt
½ c. nuts

Mix all ingredients except nuts, butter and orange rind. Stirring constantly, cook to soft boil stage (238 degrees). When grating orange, do not get any of the white rind mixed with peeling. Add rind to candy. Cool to 120 degrees. Add nuts & butter, stir and drop onto waxed paper or put in pan.

Barbara Davis

SOUR CREAM FUDGE

4 c. white sugar or 2 c. brown & 2 c. white sugar
6 t. cocoa
4 T. Karo dark syrup
2 c. sour cream

Mix and boil until soft ball forms when tested in cold water. Remove from heat, let cool a little, then beat until creamy. Add either nuts, coconut, raisins or peanut butter.

Charlotte Galloway

CANDY CORN

2 c. brown sugar
1 c. white sugar
½ c. white Karo syrup
½ c. cold water
½ c. butter

Cook slowly until sugar is dissolved. Boil rapidly until mixture forms a hard ball in cold water. Pour over a dishpan full of salted popcorn.

Bonnie DeCamp

POPCORN BALLS

1 c. corn syrup (white or dark)
½ c. sugar
1 t. cream of tarter
2 T. butter
¼ t. soda
1 t. vinegar
4 qt. poppedcorn

Boil sugar, syrup and cream of tarter to soft ball stage. Stir in butter, vinegar and soda. Pour over corn and make into balls.

June Roberts

BRAUNSCHWEIGER BALL

1 lb. liverwurst
1 clove garlic, crushed
½ t. basil
¼ c. minced onion
8 oz. cream cheese, soft
1 clove garlic, crushed
1/8 t. Tabasco sauce
1 t. mayonnaise

Mix first four ingredients together, mashing with fork. Form in igloo shape, cover and chill.

Blend remaining ingredients, and spread over liverwurst. Refrigerate for 8 hours. Just before serving, spread top with anchovy paste, if desired. Garnish with parsley.

Mrs. Gene Rhodes

SMOKED EGG DIP

12 hard boiled eggs, finely chopped
2 T. soft butter
2½ t. liquid smoke
1 T. lemon juice
2 t. prepared mustard
1 T. Worshestershire sauce
2 drops Tabasco sauce
1½ t. salt
1 t. diced, minced onion
¼ t. ground pepper
3/4 c. mayonnaise

Combine ingredients. Blend until smooth in blender or mixer. Refrigerate at least 4 hours. Thirty min. before serving, whip to soften. Makes 1 qt. Especially good if used to dip raw vegetables such as carrots, celery, cauliflower, etc.

Jane Hensen

BLEU CHEESE DIP

1 pkg. bleu cheese
½ c. sugar
½ c. vinegar
½ c. salad oil
1 T. garlic salt
1 T. Italian seasoning
1 T. dried vegetables
salt & pepper

Blend together. Serve with cold vegetables or as a salad dressing.

Karen Axel

CHEESE BALL

1 large pkg. cream cheese
1 pkg. bleu cheese
1 pkg. Roquefort cheese
1 c. black olives, chopped
1 stick oleo

Form ball. Harden in refrigerator. Roll in chopped nuts.

Jane Hensen

CHEESE BALL

8 oz. pkg. cream cheese
8 oz. sharp cheddar cheese (grated)
8 oz. crushed pineapple (drained)
¼ c. apricots (dried)
½ c. chopped pecans

Mix ingredients and form ball. Roll in toasted coconut.

Joan Iddings

STRAWBERRY JAM

2 boxes berries

Pour boiling water over washed berries and drain well. Add 4 cups sugar and bring to boil. Boil 10 minutes. Add 2 more cups sugar and let come to a boil. Boil 1 minute. Put in large bowl and let stand 24 hours. Stir now and then. Put in jelly glasses and cover with paraffin at once.

Mrs. Guy Miller

STRAWBERRY PRESERVES

3 c. strawberries 1 c. sugar

Let stand for one hour. Then boil for 2 minutes. Add 1 cup sugar, and boil 2 minutes. Add 1 cup sugar, boil 2 min. Pour in flat glass pans for 24 hours, stirring occasionally to plump berries. When cold, fill hot, sterilized jars and seal.

Zelma Swihart

SWEDISH NUTS

½ lb. (1½ c.) blanched almonds
½ lb. (2 c.) California walnut halves
1 c. sugar
2 stiffly-beaten egg whites
dash of salt
½ c. butter

Toast nuts in slow oven until light brown. Fold sugar & salt into egg whites. Beat until stiff. Fold in nuts. Melt butter in 15½ x 10½ flat pan. Spread nut mixture over butter. Bake in slow oven about 30 minutes, stirring every 10 minutes until nuts are coated with brown covering and no butter remains in pan. Pecans may also be used in this recipe.

Carol Krueger & LeAnnah Pratt

CRUNCHY GRANOLA

4 c. rolled oats
1½ c. shredded, unsweetened coconut
1 c. wheat germ
1 c. chopped nuts
1 c. hulled sunflower seeds
½ c. sesame seeds
½ c. flax seed
½ c. bran
1 c. roasted soybeans

Heat: ½ c. soy, sesame or corn oil
½ c. honey
½ t. vanilla

Add honey-oil mixture to dry ingredients and mix.

Spread mixture on oiled cookie sheet. Bake 325 for 15 min. or until light brown.

Cosette Irons

ZUCCHINI SQUASH PICKLES

5 qt. zucchini squash, cubed
6 medium onions, cubed
2 green peppers, cubed
2 red papers, cubed
2 cloves garlic, minced or crushed

Do not peel squash. After above is cubed, add 2 qt. water, or enough to cover. Add 1 T. powdered alum and ½ c. salt to pieces, and let stand for 3 hours. Drain. Put in a large kettle and add:

5 c. white sugar
3 c. vinegar
1½ T. tumeric
1½ T. celery seed
2 T. mustard seed
2 garlic cloves, crushed

Bring all just to a boil. Do not boil. Remove from heat and can at once.

Mrs. Guy Miller

BREAD AND BUTTER PICKLES

6 c. sliced cucumbers
1 hot red pepper, shredded
½ c. salt
3 large onions, sliced
½ c. large green peppers, shredded

Cover with 4 c. salted cold water. Mix and let stand for 2 hours. Drain and rinse slightly.

Combine: 2 c. vinegar
2 c. boiling water
1 t. mustard seed
1½ c. sugar
1 T. celery seed
½ t. powdered tumeric

Heat to boiling and add vegetables. Bring to boiling and simmer until vegetables are tender. Pack and seal.

Maude Coplin

RIPE TOMATO RELISH

1 peck ripe tomatoes, peeled
2 c. celery, cut fine
6 medium-sized onions
3 red peppers
3 green peppers
1 c. salt

Cut vegetables fine and add salt. Let stand in stone crock for 2 hours. Drain in bag for 24 hours.

(cont')

RIPE TOMATO RELISH (cont')

Bring to boil: 1 qt. vinegar
2 lb. brown sugar
½ c. white mustard seed
1 T. cinnamon
1 T. ground cloves
(tie spices in bag)

Pour over vegetable mixture. Let all get hot but do not boil. Seal while hot.

Mrs. Conrad Platner

SUMMER PUNCH

6 pkg. lemon jello
12 c. hot water
3 cans frozen orange juice
3 cans frozen lemonade
3 qt. pineapple juice
6 qt. ginger ale

Add water to frozen juices, as directed and mix together. This recipe serves 150 persons.

Karen Axel

FRENCH CHOCOLATE

2½ squares Baker's unsweetened chocolate, cut in pieces
½ c. cold water
3/4 c. sugar
dash of salt
½ c. cream, whipped

Combine chocolate and water; cook over direct heat until thick, stirring constantly. Add sugar and salt and cook about 4 minutes. Cool and fold in whipped cream. Place 1 rounding tablespoonful in each serving cup and pour hot milk over it, filling cup. Serves 12 to 15.

Mrs. I. H. Lawson

KAHLUA

6 oz. instant coffee (1 c.)
4 c. sugar
1 qt. water
1 vanilla bean
1 qt. vodka (cheap)

Boil water and add sugar until sugar dissolves. Add instant coffee and let cool. Pour vodka into ½-gallon container. Put in vanilla bean. Pour solution into bottle. Let stand for about 30 days. If stronger coffee flavor is desired, use 8 oz. instant coffee (1¼ c.). Use as a topping for ice cream or mix according to your favorite Black Russian recipe.

Mrs. Donald Christenson

COLD DUCK

42 oz. frozen grape juice concentrate (3 large cans plus 1 small)
7 lbs. sugar (15 3/4 cups)
1 pkg. dry yeast (not cake)

Premix yeast according to package directions. Mix juice, sugar, and yeast well. Pour mixture into a 5-gallon jug. Add enough water to fill, allowing space at top for gas pocket. Attach a rubber stopper. Insert plastic tubing into stopper hole, far enough to reach gas pocket. Place other end in a bucket of water. Tube should be 3-4 feet long.

Seal top of jug and point of tube insertion with paraffin so no gas escapes. The escaping gas will bubble at a measurable rate, fast at first, then declining. When rate declines to 20 bubbles per minute (approx. 3 weeks) it is time to bottle the liquid.

Place 1 t. sugar into each fifth-size bottle and fill. Seal tightly, paraffin, and allow to stand for 2 weeks.

Maintain a temperature of 65-70 throughout entire process.

Cool and serve.

Mrs. Donald Christenson

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